

# THE NATIONAL Provisioner

THE MAGAZINE OF THE

Volume 95

Meat Packing and Allied Industries

Number 23

DECEMBER 5, 1936

## *Modern Enduro Equipment*

### IN THIS NEW, MODERN PLANT!

Modern in every detail, the new Albany, Georgia packing plant of the Cudahy Packing Co., is replete with stainless ENDURO equipment. The viscera table illustrated, as well as the paunch tables, casing tables,

trimming tables, grading tables, head splitters, tripe washers, etc., are made from this everlasting, easy-to-clean metal. Let Republic send you full data on ENDURO. Write Department NP.

## Republic Steel

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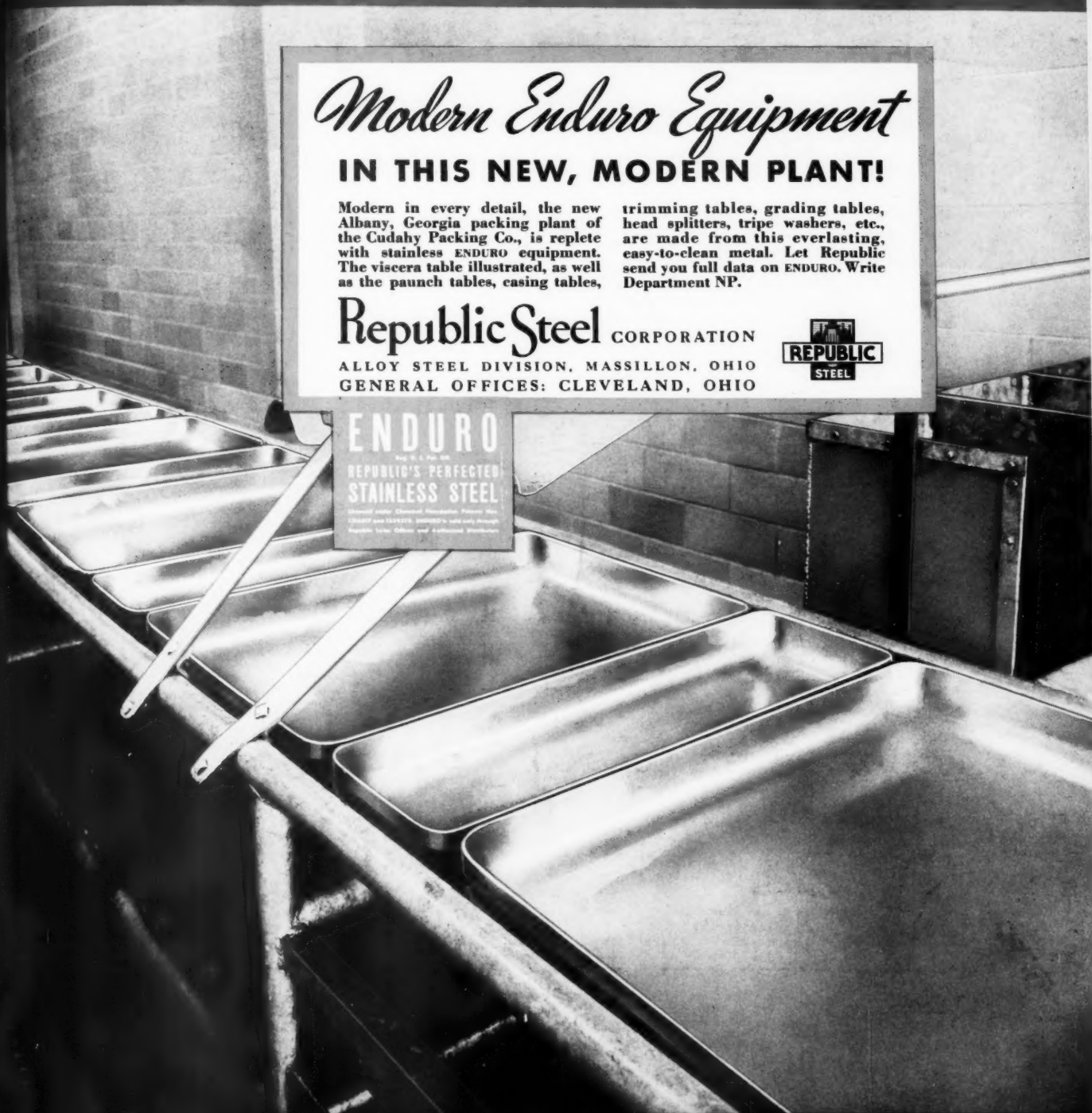
ALLOY STEEL DIVISION, MASSILLON, OHIO  
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### ENDURO

REPUBLIC'S PERFECTED  
STAINLESS STEEL

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**T**HE powerfully constructed BUFFALO Self-Emptying Silent Cutter will cut sausage meat finer and faster, and empty the finished batch quicker and with less trouble than any cutter ever devised.

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QUALITY SAUSAGE MAKING EQUIPMENT

# STRAIGHT LINE HANDLING AT ARMOUR'S

## New Beef House

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Carcasses are transported from the knocking pens through the bleeding, hiding, heading, and all dressing operations, entirely by Link-Belt overhead conveyors. Other individual Link-Belt conveying systems, which are employed for handling blood, tripe, oleo fats, and trolleys, contribute also in a large measure to the high standards of efficiency attained throughout this plant.

Link-Belt's long experience and complete line of equipment for every handling and power transmission service in the packing plant are available to you. Address Link-Belt Company, 300 W. Pershing Road, Chicago, or other offices located in principal cities.



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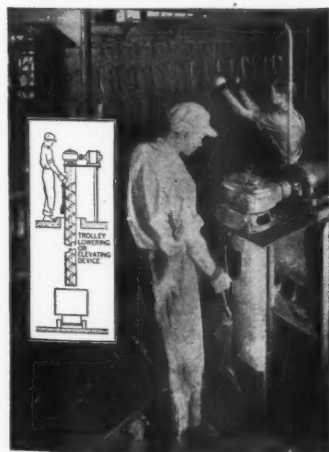
## LINK-BELT CONVEYORS



Point at which carcasses are automatically transferred from gutters conveyors to spreading conveyor.



Section of spreading conveyor at evisceration.



Spiral lowering conveyor handling beef trolleys from washer to dressing floor below.



Automatic transfer of carcasses from separate rails serving two evisceration tables to main dressing line.



Transfer from splitting conveyor to inclined conveyor to coolers.



Separate head conveyor through Government inspection and processing.

# THE NATIONAL PROVISIONER

*The Magazine of the Meat Packing and Allied Industries*

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*Member*



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# DETROIT PACKING COMPANY REPORTS "CELLOPHANE" KEY FACTOR IN BETTER SALES



**M**R. J. L. WILDE, General Manager of the Detroit Packing Company, Detroit, Michigan, reports that Cellophane has been a key factor in winning preferred retail display for their butts and picnics.

These tasty items are making plenty of "dinners for two" (or three) because *they're dressed up in a package that tempts shoppers.*

Attractive displays of butts and picnics in sparkling Cellophane transparent wrapping look *good* to housewives. They offer a menu idea that's different. And they sell on *sight*. No wonder dealers like to display them out in front!

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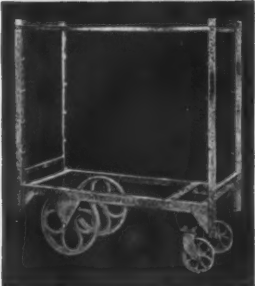
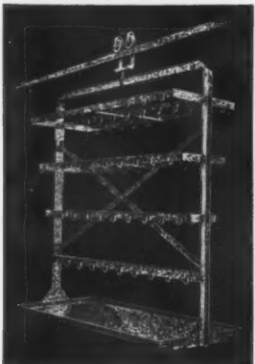
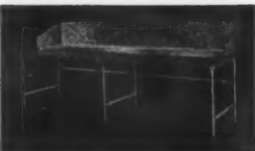
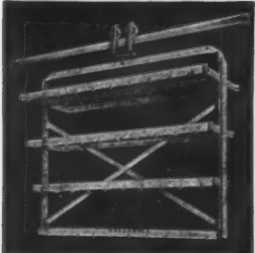
Our Field Representatives will be glad to offer helpful suggestions if you're planning a new package for your product. No obligation. Just write to E. I. du Pont de Nemours & Co., Inc., "Cellophane" Division, Empire State Building, New York City.

# Cellophane

TRADE MARK

"Cellophane" is the registered trade-mark of E. I. du Pont de Nemours & Co., Inc.





## 'H' stands for 'HALLOWELL'

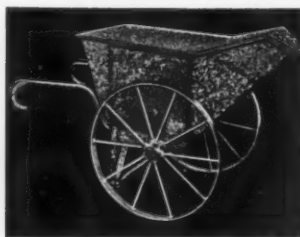
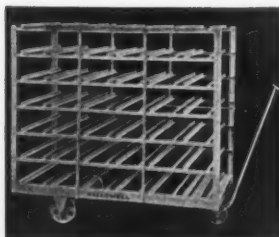
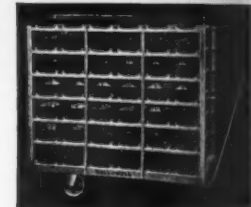
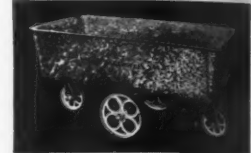
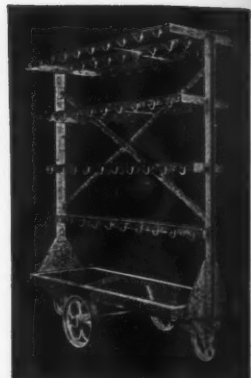
—the Complete and Quality Line of

### Packing Plant Equipment

The illustrations in this advertisement will give you a fair, though incomplete, idea of the very extensive line of "HALLOWELL" Quality Packing Plant Equipment.

All "Hallowell" Equipment is of *steel construction*, which greatly minimizes the formation of germs (so common to old fashioned wooden equipment) because it is not porous and is readily cleaned. In addition, "Hallowell" Packing Plant Equipment has many unique and exclusive features of design and construction which are certainly well worth looking into.

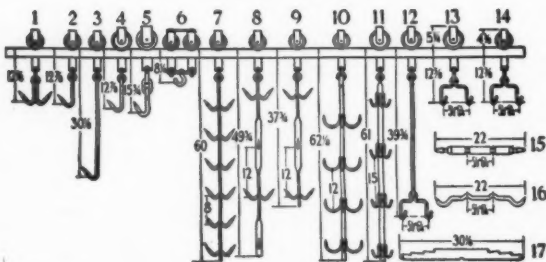
And, remember, all "Hallowell" Equipment is backed by over a quarter century's experience in the design and manufacture of nothing else but Quality Pressed Steel Products.



### Be Sure To Get Our Packing Plant Equipment Bulletin 482

This book has 40 pages of interesting illustrations, tables and diagrams regarding the entire "Hallowell" Line, including: *Trucks* (of all types and sizes); *Platforms*; *Storage and Display Racks*; *Tables* (of all types and sizes); *Ham and Bacon Hangers*; *Cleaning Troughs*; *Wash Stands*; *Barrows*; *Hooks*; *Trolleys*; *Trees*; *Molds*; *Inspection Stands*, etc.

Send for your copy—today.



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"WEAR-EVER" INSTALLATION  
ARMOUR AND CO., CHICAGO

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After many years of tested performance under varied conditions, scores of leading packers know that "Wear-Ever" Aluminum equipment is best for handling and processing foods.

Take steam jacketed kettles specifically. They have many magic qualities:

*Sanitation* is one. They're clean; clean, pure Aluminum all the way through, never rust, won't contaminate products, nor affect flavors or color.

*Economy* is another. "Wear-Ever" Aluminum Kettles require less, if any, upkeep; depreciation thieves can't break through and

steal. They never need tinning or plating.

*Strength* is a third magic quality. The tough, wrought Aluminum defies time and the trials of hard service.

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# "Wear-Ever" ALUMINUM

THE STANDARD: WROUGHT OF EXTRA HARD, THICK ALUMINUM

# Name Any Dry Sausage Product—You will find that Circle E MAKES IT!



## Highest Quality Always Uniform

Circle E products are built up to a standard, not down to a price. Yet the price is in line and the standard of quality is rigidly maintained. Send today for information regarding our profitable plan and such other information as you desire. We'll reply promptly.

Think what it means to carry a really complete Dry Sausage line. No matter what your dealer wants, you can deliver. Also, by stocking the dealer with a full line, he makes more sales and you get more business.

And think what it means to be able to buy the complete line from a single, long established house, noted for the quality and uniformity of its product. All records and dealings are simplified; while time devoted to buying is reduced to a minimum, responsibility is centered, and shipments are economical.

This is the day of simplified methods and reduced costs. Look into the Circle E plan.



## Business-building products with a good profit-margin

Handle the Circle E line and you sell products that will repeat because of sheer goodness. You make a good profit, too. Circle E solicits no business from the retail trade. You have the field to yourself. Write today for full details.

# Circle E Provision Company

UNION STOCK YARDS

CHICAGO, ILLINOIS



# THE NATIONAL PROVISIONER

DECEMBER 5, 1936

*The Magazine of the Meat Packing and Allied Industries*

## MODERN *Meat Plant* DESIGN

### ★ New Cudahy Plant in South Embodies Many Novel Ideas

**T**HAT portion of the country known as the "Old South," thought of chiefly as a cotton-growing area, has gradually developed into a surplus livestock producing section. As such it has attracted the attention of meat packers whose policy is to locate their processing plants close to centers of production.

Among those who saw these possibilities was the Cudahy Packing Company, which recently completed a new plant at Albany, Ga., with a capacity of 1,000 cattle, 7,000 hogs, 350 sheep and 350 calves per week.

#### Novel Design

This plant—termed by its designers "the world's most modern packinghouse"—was placed in operation on September 6, 1936, only 63 working days after the contract was let. Including livestock pens and runways, it occupies a million and a quarter square feet of space, and contains many unusual and novel features.

Construction of the plant itself includes some radical departures in design, methods and materials.

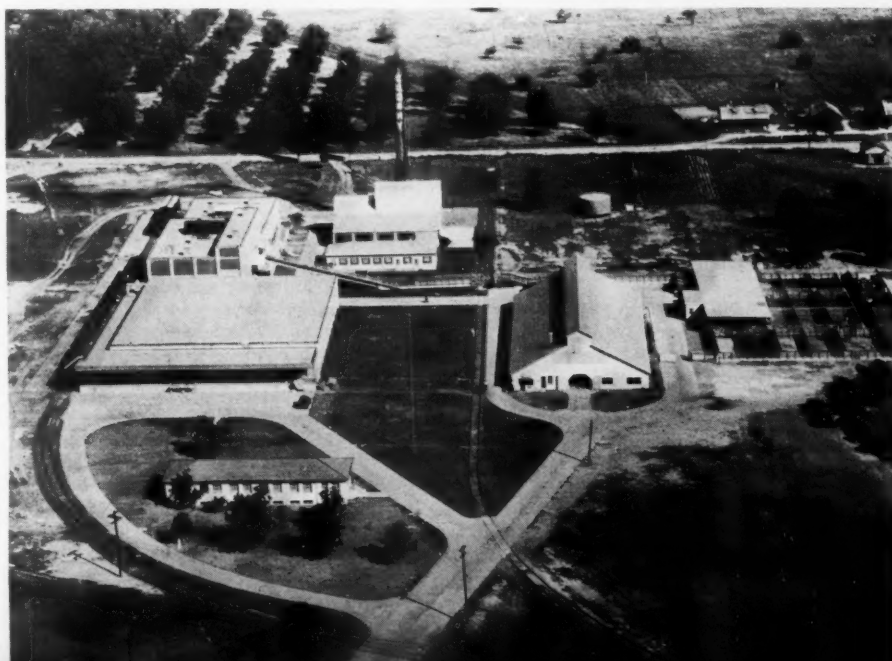
Main building of the plant has a central section two stories high which contains the slaughtering and dressing departments. From this, operations radiate to the one-story section and basement in which

other departments are located. This reduces transportation and handling costs. Separate buildings are provided for the power plant, employees' dressing rooms and government inspectors' offices.

#### Glass Walls

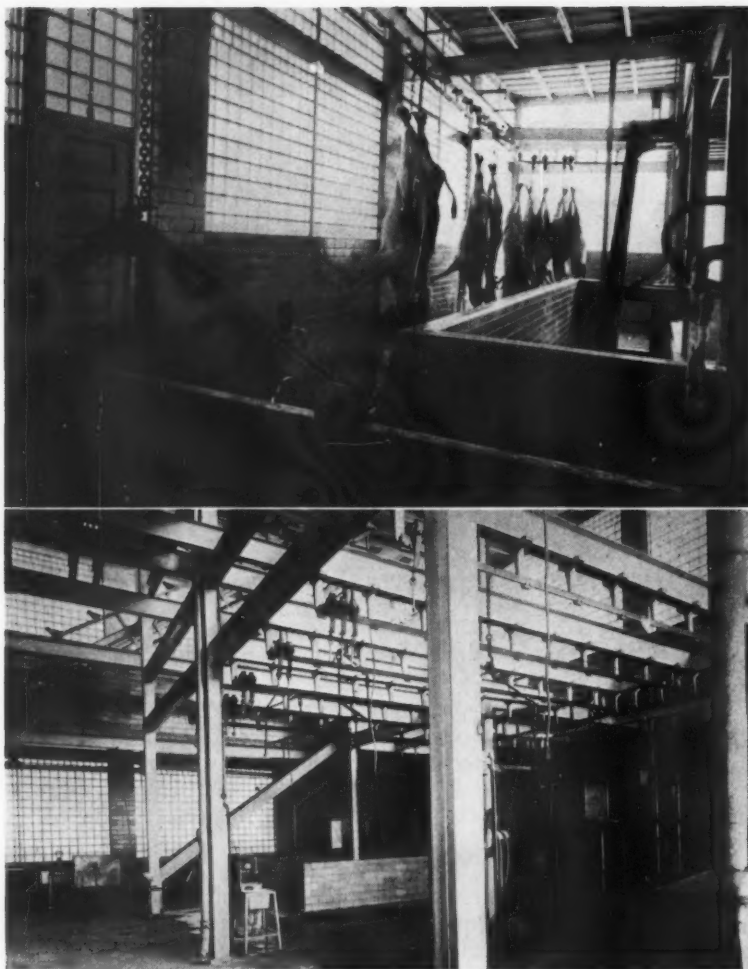
Chief novelty is the fact that walls of the plant proper are of hollow Insulux glass bricks. Each of these bricks is 8 in. high, 8 in. wide and 4 in. thick. Thirty thousand of these bricks were used in the walls.

This construction requires no painting or protective coating, inside or out. It is, of course, of definite value in transmitting and diffusing light. It prevents spotting of sunlight or lens concentration of light on the inside and reduces the sun's effect on



#### SEEN FROM THE AIR

New Cudahy plant at Albany, Ga., embodies many new ideas.



#### CATTLE SLAUGHTER AND DRESSING

**STICKING AND HEAD SKINNING (Above).**—Following these operations carcasses are lowered over an inclined rail to dressing room on first floor. Blood drains to dryer in basement. Glass walls admit light.

**DRESSING FLOOR (Below).**—During dressing operation carcasses move toward chill room and cooler at rear. Hides go through chute to basement. Offal is handled in casing department at left. Outer glass wall shown at left.

both outside and inside of building—a feature of considerable importance in a section where there is an extended hot season.

The glass blocks are translucent, but not transparent. They admit ample light, so that windows are not needed—another advantage in many packing plant departments. Except for the rear basement walls the building is windowless.

#### Windowless Ventilation

Air and ventilation are obtained by openings in the side walls near the floor line. These are equipped with movable louvres. Fans installed in the skylights draw in air through these openings and exhaust it to the atmosphere at the roof.

Should the killing floor become uncomfortably warm, the temperature is reduced by a fan and duct system, which

takes chilled air from the compartment in the basement where the brine coolers are installed and distributes it through the killing floor. Comfortable working conditions can be maintained on the killing floor on the hottest days with this simple cooling arrangement.

#### Advantages of Glass

In the meat packing plant—where conditions resulting from action of steam, condensed moisture and acid and alkali fumes make building maintenance difficult—glass bricks for walls command attention as a solution of such problems.

In addition to their apparent utility, they have a pleasing appearance when viewed from inside or outside, particularly when used in combination with yellow brick pilasters and stainless steel coping and trim, as in the Cudahy plant.

The effect at night, when the plant is lighted, is particularly striking.

Partition walls in this plant are of tile and floors are concrete. All exposed structural steel, as well as some of the equipment not of stainless steel or galvanized iron, is painted with aluminum paint. Building is fireproof throughout.

#### New Ideas Cut Costs

Many interesting new ideas planned to reduce costs, speed up and simplify processing operations and produce better quality carcasses and product were incorporated in the layout and equipment by the Cudahy engineers who designed this plant and superintended its erection.

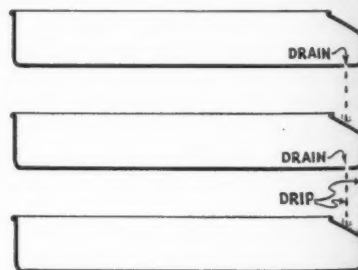
Some of these are obviously of such value from the standpoint of processing and production cost and maintenance that they may become standard practice. Others were planned to meet particular conditions of processing at this location. All of them seem to be worth careful consideration of packers planning plant rehabilitation or installation of new equipment.

Stainless steel has been used liberally for tables and chutes, particularly in the offal departments and at other locations where meat comes in contact with metal—for the pluck trays on paunch trucks, for example. Low maintenance cost, less replacement expense and ease of cleaning, were influences calling for general use of this metal.

#### New Idea in Offal Pans

Offal pans of a new design are used for the first time in this plant. In pans of the usual shape it is possible for moisture draining from product on an upper pan to drip on product on pans below. The new viscera pan prevents this.

Sketch of this new offal pan shows how this result is obtained. Bottom of pan is pitched so that moisture drains to a hole at one end. In dripping from the pan this moisture strikes the flaring end of the pan below, and is directed



#### KEEPS OFFAL DRY

Cross section of offal pans of new design. Shaped to prevent drip from pan above onto product below.

away from the product—a simple arrangement, but one that has proved to be very effective in keeping dry all of the offal on every pan on a truck.

Not the least of the many interesting features in this plant is the combination

chill room and storage cooler, in which both hog and beef carcasses are chilled, and in which cattle carcasses are held until shipped.

### Chill and Hold in One Room

In recent years certain definite ideas on air movement, temperatures and humidities for chill rooms and holding coolers have been accepted generally in the meat packing industry. As requirements in a hog chill room vary from those in a beef holding cooler or sales cooler, it has been considered necessary to have two rooms—one in which to chill and one in which to store.

In the Cudahy plant there is only one large room, in which all carcasses—both hogs and cattle—are placed immediately after slaughter, and in which they remain until removed for cutting or shipping.

### Upsets Established Ideas

And, strangely enough, all portions of this room are dry at all times. Carcasses—both cattle and hogs—chill quickly. Sour hams are unknown. Fog from hot carcasses has no detrimental effects, so far as anyone has been able to determine, on cattle carcasses held for sale.

Further, the offal cooler connects with the combination chill room and cooler through two large doors which are seldom or never closed. In effect, therefore, all carcasses and edible offal are chilled and stored in one large room—unusual procedure, to say the least.

In view of present knowledge of requirements for efficient chilling and storing carcasses and products, the results in this instance do not check with what logically might be expected under the circumstances. But what really counts, after all, is that the Cudahy executives are entirely satisfied with them, and have no desire to alter the design of this room or to change the method of operating it—which might seem to be the best proof of its efficiency.

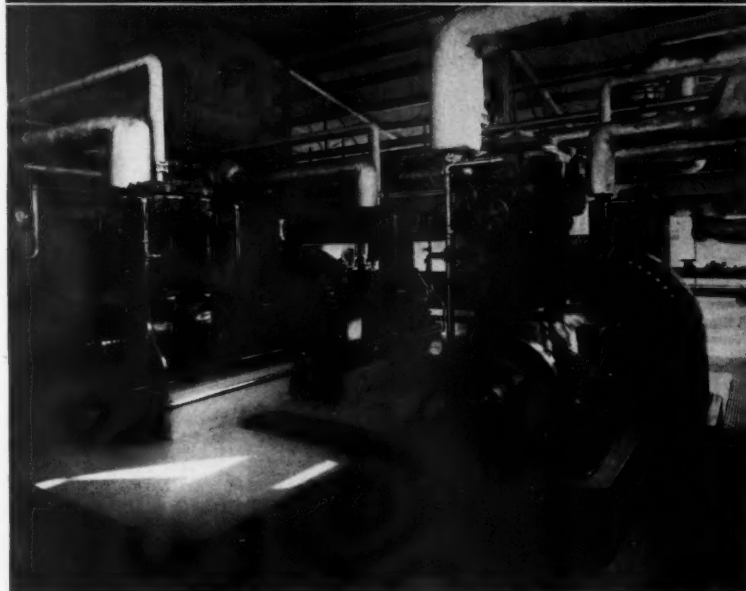
### Cooler Installation

This combination chill room and cooler is divided into bays by lines of brine spray units extending partially across the room. Casing of each unit is constructed of cypress. It has an open top and cold air outlets at the bottom.

Air is drawn into the unit, chilled and forced out at the bottom by pressure created by brine sprays installed near the top. Brine falls into a basin or trough and drains to brine coolers in the basement where it is recharged and from which it is recirculated.

The unit circulates chilled air in two directions and (as shown by the sketch) refrigerates for a distance equal to one-half the width of each bay. Thus, for example, the fog-laden air from the bays in which hogs or cattle are chilled does not circulate in the bay in which beef carcasses are stored.

This method of air circulation undoubtedly explains the good chilling and storage results in this combination chill room and cooler.

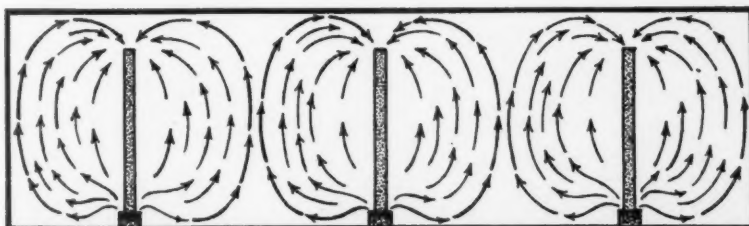


### REFRIGERATING EQUIPMENT

**BRINE SPRAY UNITS (Above).**—Casings are of cypress open at top. Cold air is discharged through openings at bottom.

**ENGINE ROOM (Below).**—Ammonia compressors driven by synchronous motors. Boiler room at left.

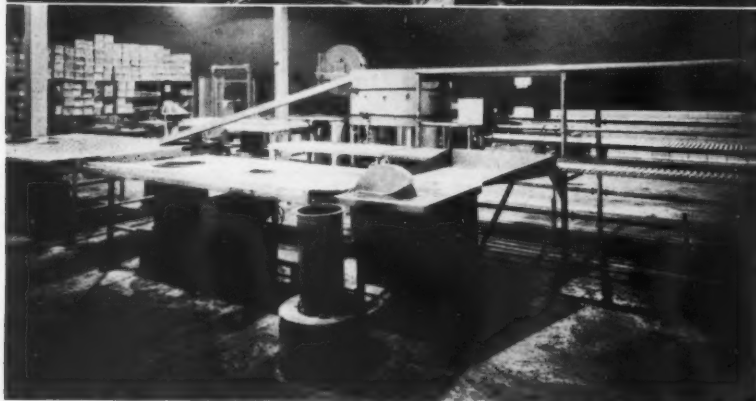
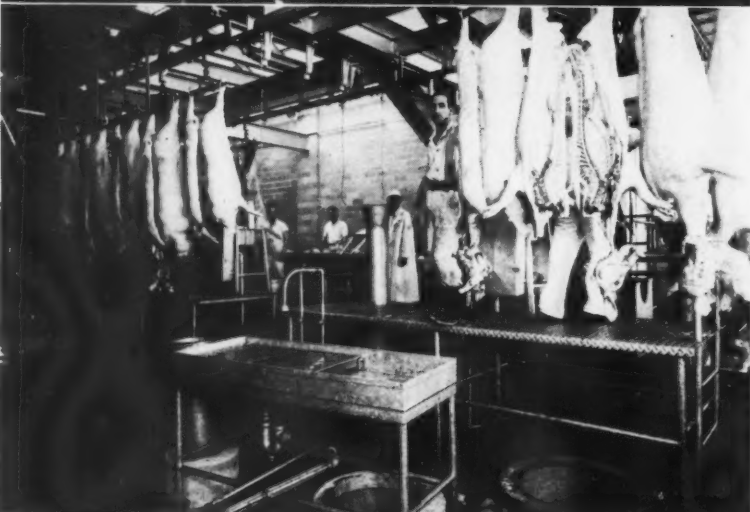
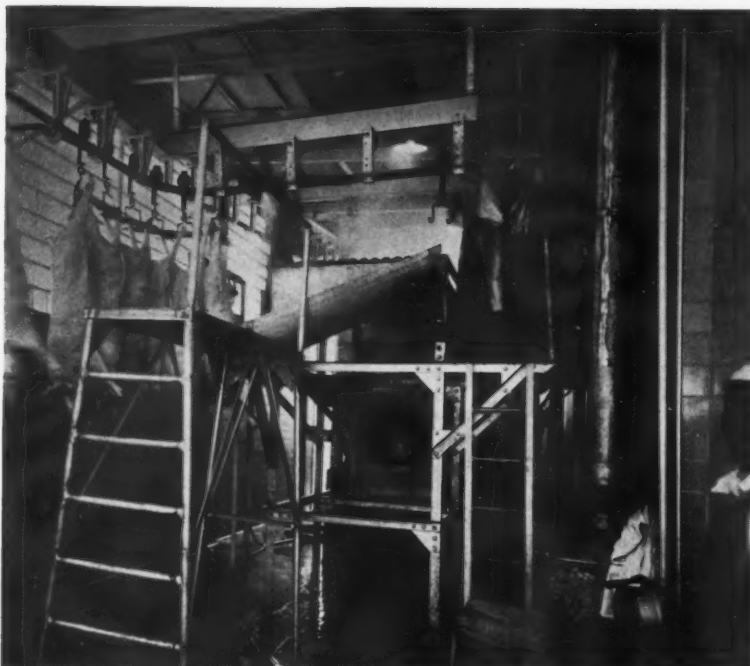
All rails in this room are of the same height, so that the bays may be used interchangeably—should circumstances require—for hogs or cattle, chilling or storage. This combination chill room and



### CHILLING AND COOLING IN ONE ROOM

Brine spray units are located in the combination chill room and cooler, so that air circulates entirely within each bay. Room is used for chilling and holding hog and beef carcasses. Rails in all bays are of same height.





cooler adjoins the shipping room and truck loading dock at front of building, and the refrigerator car dock on one

side. On the other side it opens into the combination hog cutting and beef boning room, to the rear of which is the freezer.

## HOG OPERATIONS

**SLAUGHTERING (Above).**—Sticking alley, scalding tub and dehairer installed in room separated from space in which dressing is done. Head shaving and singeing are also done in this room.

**DRESSING (Center).**—Hogs dressed on traveling chain. Note pipe-welded benches and tables and turned-over bench edge.

**CUTTING (Below).**—Cutting room adjoins cooler. Pork cuts are packed for shipment and beef is boned in this room.

At the rear, reached through two doors, is the offal cooler, which adjoins the cattle dressing floor. Jamison doors are installed at all cooler and freezer openings.

## Bench and Table Construction

Pipe legs with welded joints are used almost exclusively for tables and benches. As no gusset plates are required, and each joint is tight, there are no cracks in which dirt, grease, fat or meat particles can lodge. The contribution this type of construction of meat plant equipment makes to greater sanitation and ease of cleaning is evident. Edges of all steel top benches are bent over, which also facilitates cleaning.

This new type of bench and table construction is shown in several of the accompanying illustrations, especially in the view of the hog dressing room. Even ladders are of welded pipe construction.

All tables and benches are especially designed to fit into the space provided for them on the plans.

## Killing Floor

It is becoming common practice when designing a new meat plant to provide for slaughtering in locations segregated from meat dressing rooms. This practice is followed in the Cudahy plant.

A ramp leads from the ground-level livestock pens to the second floor of the building, over which cattle and hogs are driven on their way to slaughter. From the head of this ramp cattle pass directly into the knocking pen.

Sticking, bleeding and head skinning are done on this second floor in an alley formed by the building wall on one side and a tiled curb about four feet high on the other. Carcasses with heads skinned out are delivered to dressing room on first floor over an inclined conveyor.

Two important results are achieved in this plant by slaughtering cattle on the top floor—better working conditions are maintained in the cattle dressing room on the floor below by the absence of blood on the floor, and a considerable saving is made in space on the first floor. This reduces the required building area and is an important consideration where ground space is limited.

## Cattle Dressing

First operation when cattle arrive on the dressing floor below is removal of



heads, this operation being performed at the delivery end of the inclined conveyor. Heads are worked up on the dressing floor. Hiding and dressing then proceed in the usual manner, carcasses being handled from floor to rails by geared-head motor hoists.

Paunches are trucked to the offal department and elevated to the paunch table by an air hoist. Middles, rounds and bungs are processed on stainless steel tables. The beef casing department is a part of the cattle dressing floor, which it adjoins at the rear.

All beef carcasses, except canners and cutters, are shrouded before going into the cooler.

### Hog Kill and Dressing

While cattle are killed on the second floor and the carcasses then conveyed to the first floor for dressing, hogs are killed and dressed on the second floor. They are stuck, bled, scalded, dehaired and singed and the heads shaved in a room separated from the hog dressing room. This arrangement keeps fog from interfering with dressing operations, and eliminates or greatly reduces condensation on walls and ceiling during cool weather.

Hogs are dressed on a moving chain in the orthodox manner, viscera being inspected on a moving table with stainless steel pans, with auxiliary pans for livers and kidneys. Passed heads and viscera go to the first floor through chutes, heads being washed before they leave the dressing room.

### Casing Cleaning

Casings are cleaned by the modern fresh method. Guts are sent through a chute to the gut-running table adjoining casing cleaning room on first floor, and when pulled go by way of chutes through the wall into the casing department. Chitterlings are cleaned and split in an isolated room adjoining the casing cleaning room, material being received from the gut table through a chute.

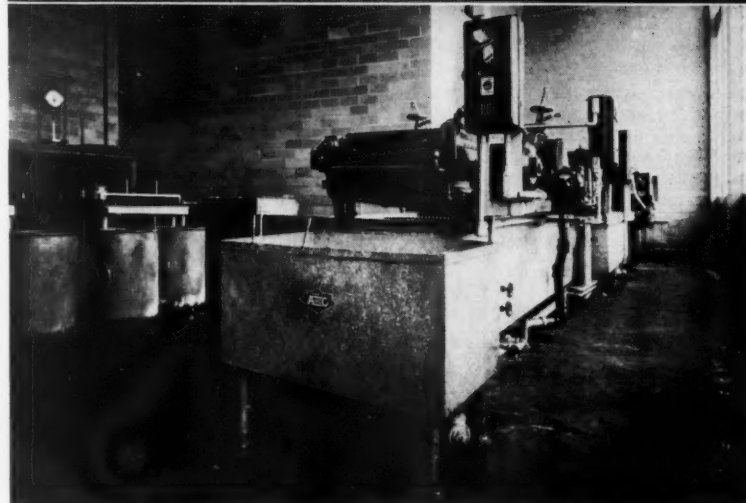
After dressing the hog carcasses are taken to the chill room and cooler on the first floor by an inclined conveyor.

### Handling Sticks and Trolleys

This conveyor is also utilized to handle gambrel sticks and trolleys from loading dock and hog cutting room to the cleaning room which adjoins the cattle knocking pen and hog dressing room on second floor. Cleaned and oiled hog trolleys are sent to the gambrelling bench from this room by means of a belt conveyor. Trolleys and hangers for the cattle dressing department are returned over the inclined hog conveyor.

### Handling Condemned Material

Condemned offal, carcasses and parts and black guts are hashed in a condemned room adjoining the cattle dressing room on the same floor level. Condemned viscera from the hog dressing room on the floor above are sent through a chute directly into the hasher. Con-



#### MODERN CASING CLEANING

**BEEF CASING DEPARTMENT (Above).**—All table tops of stainless steel. Paunches are elevated to paunch table with an air hoist.

**FLUSHING CHITTERLINGS (Center).**—Black guts received from separating table through opening in rear wall. Stainless steel equipment.

**FRESH CLEANING EQUIPMENT (Below).**—Installed in an isolated room. Separating table is on other side of rear partition.

demned hog carcasses are also sent to the condemned room through a chute terminating at a table alongside the hasher.

Condemned cattle viscera are handled into the condemned room with a skip bucket arrangement, which discharges

(Continued on page 27.)

# MEAT FEATURES *Greatest* of All LIVESTOCK SHOWS

**M**EAT competed with the best of meat animals for the interest of visitors and for purple and blue ribbons at the thirty-seventh International Livestock Exposition at Union Stock Yards, Chicago, which ended on December 5.

It was the biggest livestock and meat show in the history of the exposition. Never have there been finer herds of breeding stock and of fat cattle, hogs and sheep ready for slaughter.

More than 14,000 animals were entered. In the carlot cattle division 137 loads of fat steers were good enough to compete for the highest prizes. The carlot sifting committee sent more than 200 loads to the open market prior to the opening of the show.

## An Overflow Show

Every foot of exhibit area in the 7-acre International amphitheater was taken, and adjoining buildings had to be used to accommodate the overflow. Acres of pens on the outside accommodated the carlot exhibits. The new buildings erected two years ago, following the fire, were much too small to accommodate demands of exhibitors. As a consequence many of the less desirable individual steers, lambs and hogs were placed on the open market because of lack of barn space.

An interesting feature of this year's show was the large and increasing number of small exhibitors, showing anywhere from 5 to 6 head each, which were the tops of their herds or flocks at home. Mediocre animals were conspicuous by their absence. Thus the hope of the founders of the show is rapidly being realized.

## High Hog Yields Win

Championships in the cattle division of the show were carried off by black cattle, the Angus winning the grand champion steer of the show, the championship in the junior feeding contest and the grand champion carlot of the show, with Herefords the reserve champions.

In the hog division crossbreds won the carlot championship. These were Hampshire-Berkshire crosses averaging 275 lbs. in weight. Expert hog men said the 30 loads of hogs shown this year carried the best quality they had ever seen. High yields these crossbred hogs have been making in the packinghouses was a deciding factor in their choice as champions.

Southdowns held the limelight in the lamb classes, a Southdown wether carrying off the championship. The winning pen of three also were Southdowns, and

a load of Southdown lambs from Canada were carlot champions.

## Selling the Champions

Auction of the champions resulted in a price of \$3.00 per pound for the grand champion steer of the show, "G. Page," an Angus, bred, fed and exhibited by Oklahoma Agricultural College. The steer sold to Charles R. Walgreen, of Chicago. He weighed 1,020 lbs. The price paid was equal to that paid for the champion a year ago. The reserve champion, a 1035 lb. Hereford, "Super Domino 16th," fed and exhibited by Wyoming Hereford Ranch, sold to Pfaelzer Bros. at 70c per lb.

Grand champion carlot, consisting of medium weight Angus, was bought by James Boyle of Swift & Company at \$27.75 for Pfaelzer Bros. for a Miami Beach, Fla., restaurant. First prize heavy load went to Joe Waggenheim, Atlantic City, N. J., retailer, at \$14 per cwt. Cudahy Packing Co. paid the same price for another load of Angus. Champion load of Herefords, fed and exhibited by the only woman contestant in the show, sold at \$19.25 to Arbogast & Bastian, Allentown, Pa. These packers also purchased a load of Angus

at \$15.25. Armour and Company bought a load of light yearlings at \$19. Cudahy Packing Co., Illinois Packing Co., Wilson & Co., A. & P. Stores, the railroads, hotels and others were active buyers.

Grand champion carload of Canadian Southdown lambs, averaging 77 lbs., sold at \$30.50 per cwt. to the Palmer House, Chicago. The reserve grand champion carload, all Southdowns, sold to Swift & Company at \$17 per cwt. They averaged 78 lbs. each.

Champion carload of 25 cross bred heavy type barrow hogs, averaging 280 lbs. at time of sale, sold to Wilson & Co. at 13c per lb. This was the same price paid for last year's champion hogs.

## Meat Exhibit a Feature

The meat exhibit of the National Live Stock and Meat Board was again one of the foremost features of the show. A bruised meat exhibit located among the livestock exhibits brought more forcefully to the attention of producers the disastrous results of rough handling of livestock. The exhibit of the U. S. Department of Agriculture was again a great educational feature.

Installed in a huge 70-foot glass-front cooler on the second floor of the amphitheatre was the educational meat exhibit which rounded out in complete fashion the story of America's livestock and meat industry. It was installed by the National Live Stock and Meat Board in cooperation with the International management.

A center of attraction in the exhibit



## HEALTH CHAMPIONS EAT MEAT IN WELL-BALANCED DIET

These six national 4-H health champions—chosen from 40 state health champions in attendance at the 4-H boys and girls club congress held in conjunction with the International Live Stock Exposition—tied for first place as the nation's healthiest young Americans. All eat meat as a part of a well-balanced diet. Reading left to right are Margaret Topovski, Ohio; Jerry Cowan, Missouri; Mary Flynn Sellers, Alabama; Roy Graves, Oklahoma; Martha Ekberg, Wisconsin; and Charles A. Abbott, Virginia.



#### MEMBERS OF HAPPY FAMILY SING PRAISES OF LARD

No exhibit at the International Live Stock Exposition commanded more attention than this happy family moulded in lard, singing the praises of that product. This was part of the meat exhibit of the National Live Stock and Meat Board.

The average hog yields 40 lbs. of lard. It is the most important by-product of the hog, and the whole world should know what an economical, efficient fat this is for cooking and shortening purposes. This is why it was given such an important place in the Meat Gallery.

was an advance showing of the new 1937 styles in meat cuts which the housewife will be serving soon to the family and which will grace many a table in the form of appetizing steaks, chops, roasts and stews when company comes.

New styles in beef, pork and lamb not only fill to a nicety the demands of the modern housewife for convenient-sized cuts, but afford a wider variety in the menu. Some of the new names which were jotted down by the throngs of visitors included flank steak filets, triangle pot-roast, pork tenderettes, sirloin pork roast, American lamb leg and lamb riblets.

#### Quality in Beef Display

Quality and appetite appeal were visualized in the beef display. One long window was devoted to this, with forequarter cuts at one end and hindquarter at the other. In the center was a side of finest quality beef possible to produce. A revolving stand at each end of the exhibit displayed various cuts from the hind and fore on the three tiers of each stand.

An arrangement looking like an open

oven door on either side of the beef carcass in the center showed the eye of round in a dutch oven ready for cooking, with the instruction, "for a savory swiss steak flour brown both sides in hot lard, add seasoning, cover closely, cook slowly until tender." On the opposite side was a similar oven door on which was placed a thick steak and above the instruction, "for a juicy broiled steak preheat broiler; steak 3 in. from heat; broil one side until half done; turn once; finish broiling."

It was a common sight to see women copying down these instructions for cooking.

Above, on either side of the beef display were a few fancy cuts from the hindquarter and the forequarter, displayed with a mirror back.

#### Pork and Lamb

Another large 12-foot case was devoted to pork and lamb. At one end were the pork cuts and at the other the lamb, with two lamb carcasses and a side of pork between. In the center of this case was a crown roast, which could be made of either pork or lamb. On either side

of the carcasses were imitation ovens with the door open. On the lamb side was a roast of lamb with the Taylor meat thermometer placed in the roast and all ready for the oven. Above was the instruction for "A roast done to a turn. The meat thermometer tells you when the roast is rare, medium, well done."

On the opposite side was a center cut of fresh ham in a pan ready for cooking. Here directions for "the perfect roast," called for cooking it "uncovered fat side up, no searing, moderate oven 300 to 350 degs." These instructions, also, were eagerly taken down by women visitors.

In the pork case were all types of fancy cuts of fresh and cured pork, pork hearts, pork kidneys, country style backbone, cushion pork shoulder, smoked ham, smoked cottage butt and others. Refrigeration for these cases was provided by United Cork Companies.

#### Lard Symphony

One of the most unique exhibits ever presented was that calling the attention of visitors to the good qualities of lard. This was in a large window containing



a sow modeled in lard seated at the piano and her litter of ten pigs singing:

"We have a task ahead of us,  
To keep the nation wise;  
That LARD excels as shortening  
For doughnuts, cakes and pies.

LARD'S best for deep fat frying, too.  
It's wholesome, don't forget;  
Digests with ease—is sure to please.  
Economy! You bet!"

A giant replica of the roast meat thermometer (made by Taylor Instrument Companies) which is winning

favor with the housewife, was the center of another display. Surrounding this thermometer were photographs in color on glass showing cooked meats ready to serve, all with diffused light in the background.

### Meat in the Diet

Another phase of meat cookery was shown in two roasts of beef of the same size. One was cooked with the heat turned on full blast and lost 4 lbs. in the process. The other was cooked for

(Continued on page 51.)

the program of this year was reckoned as even better.

Although Sergeant Alvin C. York, said to be "the greatest individual hero of the World War," was featured on the program, he was there as founder of the Alvin C. York Agricultural Institute at Jamestown, Tenn., as a great humanitarian and as an advocate of good citizenship and world peace—ideals featured in the evening's entertainment. The other headliner was young Bobby Feller, sensational 18-year-old pitching star of the Cleveland Indians.

Dinner was served in the dining room of the Wilson general offices, with broiled "Certified" tenderloin steak as the center of the meal. The guests then moved on to the Wilson auditorium, where entertainment was in progress from 4 to 8:30 p. m. Part of the program was broadcast over the National Broadcasting System. Music was furnished by a large orchestra (by a chorus of women's voices and by the pipe organ, the grand climax of the evening being the singing of the "Star Spangled Banner."

### Scholarship Winners

Scholarships were awarded by Mr. Wilson to the four winners of the Thomas E. Wilson national meat animal project and to the four winners in the Junior Feeding Contest. These are a part of the hundreds of prizes offered by Mr. Wilson to the national, state and county champions in meat and meat animal projects.

(Continued on page 51.)

## WILSON DAY is Feature for 4-H CLUB MEMBERS

**B**EGINNING 19 years ago by entertaining eleven 4-H boys and girls, Thomas E. Wilson, chairman of the board of Wilson & Co., has continued his interest in the work of these young people through the years and each year has entertained the cream of the hundreds of thousands throughout the United States engaged in better agricultural production and the establishment of better rural living.

On Monday evening, November 30, Mr. Wilson was host to about 1,500 boys and girls in what was characterized by all experienced in the annual celebrations as the biggest and best Thomas E. Wilson Day ever held.

"Where there is no vision the people perish," Mr. Wilson quoted in his address to his guests. "Pioneers in 4-H club work saw the need for an organization which would assist farm boys and girls in building a better rural America. Development of sound agricultural practices, building of character, moulding of the ideals of good citizenship were the aims to which these leaders gave their unstinting effort. These aims demonstrated their firm belief in planning for the future."

### Facing the Future

Training boys and girls of the 4-H clubs are receiving today will enable them to face the future better equipped than those who blazed the trails of yesterday, Mr. Wilson said. "In home, school and club you are acquiring knowledge which older generations learned, if at all, through often costly and bitter experience. You in turn must make sure that the generation which follows you will face the future still better equipped to meet their greater problems."

Mr. Wilson said there are some 12,000,000 boys and girls of club age on American farms, and that at the present time only 1,000,000 of them are 4-H club members. He expressed the belief that it was not too much to expect that this could be increased to 2,000,000 in the near future. As an evidence of his faith in this movement, Mr. Wilson said:

"I pledge here and now, as chairman

of the National Committee on Boys and Girls Club Work, that our organization will work unceasingly in cooperation with supervising agencies, as it has for the past 15 years, to increase the membership and expand the great influence and the inspiring program of the 4-H clubs."

### Popular Heroes

Outstanding programs have featured Mr. Wilson's entertainment of his young guests in the past, when world figures in achievement, sports, and other fields of endeavor have been presented, but



### POINTING OUT THE MEAT ANIMAL CHAMPION

Thomas E. Wilson, president Edward F. Wilson and honored guests at the Nineteenth Annual Thomas E. Wilson Day—celebrated by 1500 4-H boys and girls picked from a million—point the finger of distinction at the winner of the Thomas E. Wilson 4-H Meat Animal Championship. (LEFT TO RIGHT) Thomas E. Wilson, Bobby Feller (standing), 17-year-old sensational baseball pitcher; Edward F. Wilson, Sergeant Alvin C. York of World War fame (seated), and Willard Bainbridge, the winner.



# TAX Records

## What Employer Must Do To Comply With Social Security Act

**M**EAT packing and sausage manufacturing firms—as well as all other employers—must keep new records beginning January 1, 1937, in order to supply the government with required information under the old age retirement section (title VIII) of the Social Security Act.

Moreover, firms with eight or more employees must file returns on January 31, 1937, covering the 1 per cent tax on 1936 payrolls under the unemployment insurance section (title IX) of the act.

Keeping new records will involve extra bookkeeping. The packer can save much confusion and later trouble if he finds out WHAT the government will want to know and plans HOW he is to gather and record the information. It is important that bookkeeping be planned so the required information can be taken from the records when needed, and transmitted to the government with minimum expense and labor.

### More Bookkeeping

Large meat packing firms will have a considerable amount of record-keeping to do under the act, but most of these already have bookkeeping and accounting departments able to handle the work efficiently. The smaller company will have to choose a responsible member of the organization to keep records accurate and up to date.

Frequent reports will be required by the government under the old age retirement section of the act.

The government does not specify any particular form in which wage payment records, etc., are to be kept. It prescribes only that they must be such as to allow the Commissioner of Internal Revenue to check on the employer's tax computations. Stationery suppliers now have forms on the market which will be useful for social security record keeping.

For the 1936 calendar year the packer subject to the unemployment insurance tax must have (and preserve for four years) such records as are necessary to establish the following:

### Records Required

1. Total amount of wages, bonuses, commissions, etc. payable to employees in cash or in a medium other than cash, showing separately

(a) total remuneration payable with respect to services excepted in the act,

(b) total remuneration payable with respect to services performed outside

the boundaries of the United States.

(c) total remuneration payable with respect to all other services;

2. Amount of contributions paid into any state unemployment fund, with respect to services during the calendar year showing separately,

(a) payments made and not deducted from pay of employees,

(b) payments made and deducted from pay of employees, and also the amount of contributions paid into state unemployment funds with respect to excepted services;

3. Records are not required to show the number of individuals employed on any day, but must show the total actually paid during each calendar month and the number of individuals employed during each calendar month or during lesser periods.

During 1937 the employer will not only have to keep the above records, but will have to keep others showing wages paid to each employee. These will be discussed in the next issue of THE NATIONAL PROVISIONER.

**EDITOR'S NOTE**—Firms in the meat industry, as employers, must comply with the Social Security Act in payment of taxes, keeping of records and filing of returns. Information in this column from week to week may help them in carrying out these requirements.

### STATE UNEMPLOYMENT LAWS

Unemployment compensation laws of Texas, Louisiana and Colorado have recently been approved by the U. S. Social Security Board. Packers paying contributions into unemployment com-

(Continued on page 23.)

## MEAT PACKERS *Must Act* *Soon on WINDFALL TAX*

**F**EW packers have yet taken action against the "windfall" tax or revealed how or whether they will file tax returns on or before December 15, date set for payment of the tax. Suits to obtain temporary injunctions restraining collection of the tax have been filed by a number of textile and rice milling concerns, as well as several meat packing companies.

So far, processors are reported to have won in the majority of cases where injunctive relief has been asked. However, the suit of the White Packing Co., Salisbury, N. C., in which the packer attempted to prevent the collector of internal revenue from collecting the "windfall" tax, was dismissed recently by Judge Johnson J. Hayes in United States district court at Greensboro, N. C. The case has been appealed and may develop into one of considerable importance to the industry.

### Packer Asks Injunction

At Utica, N. Y., this week federal judge Alfred C. Cox reserved decision on application of three packers for injunctions to restrain the government from collecting the levy. The firms included the Durr Packing Co., Utica, N. Y., while the Scala Packing Co., originally an applicant, was granted permission to withdraw.

There has been no development recently in the Kingan & Co. suit to obtain an injunction. However, the federal court ruled late in September that it would not dismiss the case as the government requested, and that the suit would be heard.

### Should File Tax Return

Legal observers point out that meat packing firms should not let December

15—the due date—pass without filing some sort of tax return or taking other appropriate action. In case no return is filed the government may add 5 per cent of the tax as a penalty if the failure is not for more than 30 days; an additional 5 per cent may be added for each additional 30 days, not to exceed 25 per cent in the aggregate.

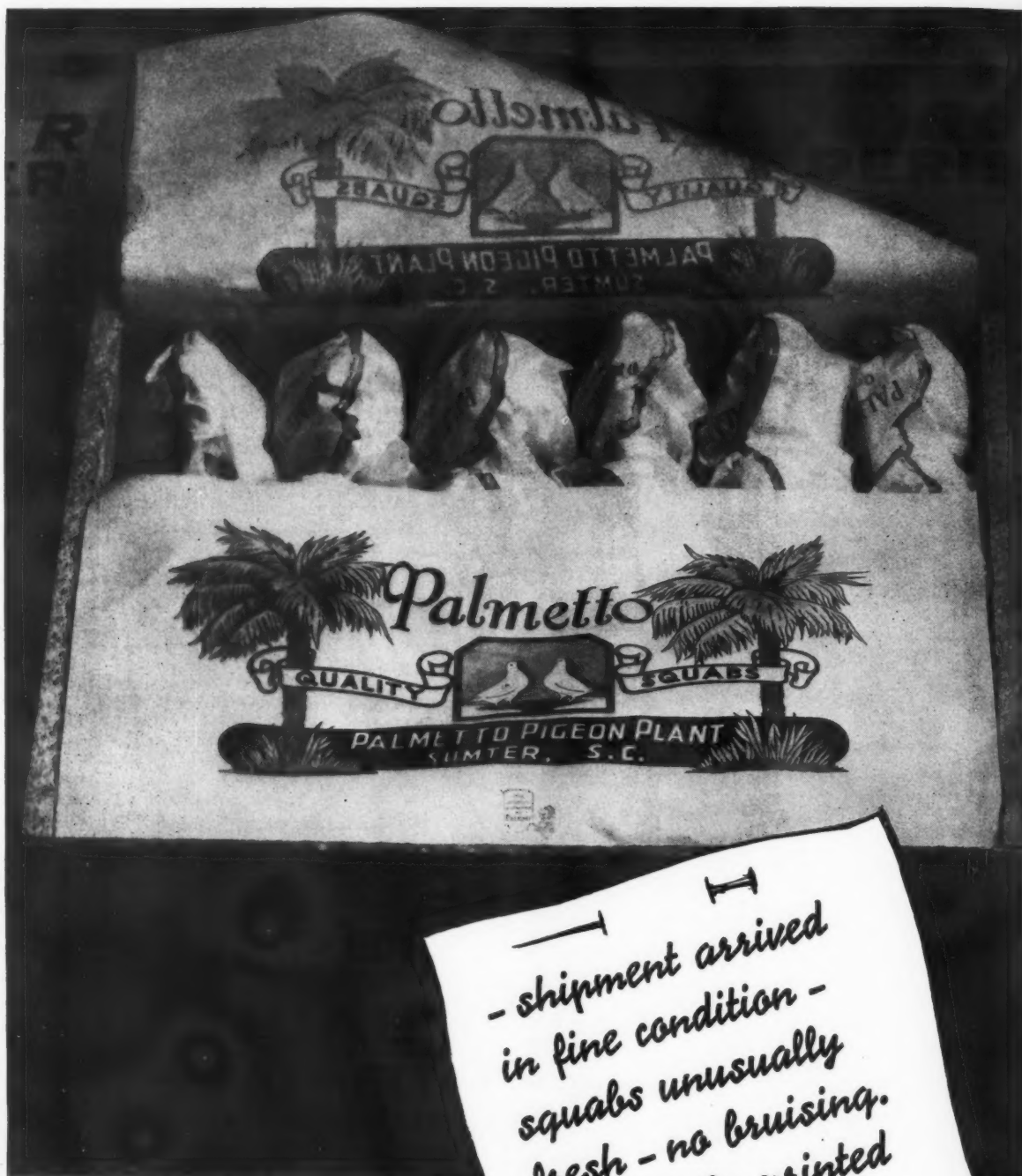
Every packing firm will have to decide what course it wants to take from its own circumstances. One small company might find, through the aid of a tax consultant and legal counsel, that its tax liability was small and easily paid. It might pay and immediately file a claim for refund on the ground of unconstitutionality. Another packer might find a different course desirable.

### Penalties Avoided

It is reported that some processors may file returns containing all the required information, but omitting to extend the tax. Such returns might be accompanied by a protest and statement that the tax is unconstitutional, citing the grounds. It is believed that this would constitute a proper return, avoiding non-filing penalties, and that the Commissioner of Internal Revenue would have to treat it as a deficiency if he extended the tax.

The taxpayer would then be able to have the commissioner's decision reviewed by the Board of Tax Appeals and ultimately by the U. S. Supreme Court. The validity of the act could be tested before the Board of Tax Appeals, without payment of tax or filing a bond. A bond would be required if the board's decision was appealed.

This course of procedure and others were described on page 95 of THE NATIONAL PROVISIONER of October 17.



You may not be interested in squabs. But if you put up ham, bacon, sausage, pork loins, or any packaged meat product, you may get a valuable idea from this picture. Note how Patapar is used both as a wrapper and as a crate liner. Patapar is a pure cellulose wrapping material that is both insoluble and grease-proof—a sheet that will not weaken and tear from contact with moisture. That means lasting protection.

Also, Patapar can be beautifully printed with fast color inks. That means extra attention value.

Want samples and prices? Just tell us the nature of your product and what sizes and quantities you would be interested in.

**Paterson Parchment Paper Company**  
Bristol, Pennsylvania

West Coast Plant: 340 Bryant Street, San Francisco California  
Sales Branches: 111 West Washington Street, Chicago, Ill.  
120 Broadway, New York, N. Y.

— shipment arrived  
in fine condition —  
squabs unusually  
fresh — no bruising.  
Beautifully printed  
Patapar wrappers  
made big hit with  
trade.

# PRACTICAL POINTS

*for the Trade*

## Making Pork Sausage

Pork sausage has its greatest season in the winter, although it is now coming to be more of an all-year-round item. Whenever it is made and sold, however, it must be made right and sold right.

Importance of using selected fresh trimmings and a balanced seasoning formula in making fresh pork sausage were discussed on this page last week. Careful processing is equally important in the manufacture of a quality product, however.

Here is a typical question bearing on this subject from an Eastern sausage manufacturer:

Editor THE NATIONAL PROVISIONER:

We sell a good deal of pure pork sausage and use good materials in making it. At certain times, however, our product turns gray very rapidly. Could you suggest the cause of this difficulty.

It is impossible to point out the specific cause of this manufacturer's trouble. It is almost certain to lie somewhere in the processing or handling of the sausage, provided he is using fresh, thoroughly-chilled trimmings and pure seasonings. If he will check his methods against the following suggested procedure he will probably be able to find and correct the trouble.

**SPEED.**—Pork sausage is highly perishable under the most perfect conditions. Therefore, there should be no delay in its progress from the hasher to the consumer's table. Trimmings should not be allowed to stand around at sausage room temperature before hashing, but should go into the machine while fresh and cold.

Knives and plate of the hasher should be very sharp and should be thoroughly chilled before processing the meat. Dull knives and plates crush the meat and discolor it. Their action raises the temperature of the meat and thus encourages bacterial growth and spoilage.

Meat is commonly ground through the  $\frac{3}{16}$ -in. plate of the hasher. Some sausage manufacturers like to put the meat through the  $\frac{3}{16}$ -in. plate twice, but if this is done the meat should be rechilled between the first and second grinding.

Ground meat should be transferred quickly to the mixer, where seasonings are added and thoroughly mixed with the meat. Some operators add a little ice water at this point, although others believe that no water should be used.

**STUFFING.**—Bulk sausage may be packed immediately after mixing, or the sausage meat may be transferred to the stuffer. If the product is to be stuffed into narrow or medium sheep or narrow hog casings, these should be soaked in

cold water and thoroughly chilled. They should not contain water when stuffed, however, since this discolors the meat.

The sausage should not be allowed to lie on the table after stuffing and linking, but should be sprayed with cold water and hung on sticks about an inch apart.

After dripping momentarily the sausage on sticks should be moved to a cooler at 34 degs. F. to chill and dry on the surface. There should be proper circulation of air in the cooler. After packing in cartons the sausage is held in a dry cooler at a temperature of not over 36 degs. F.

**MODERN PACKAGING.**—Some packers put their bulk pork sausage into 1-lb. artificial casings. Such packaged pork sausage is attractive looking

and is easily handled by the retailer. The housewife can slice it into patties and fry it just as she would regular bulk sausage.

**DISTRIBUTION.**—Fresh pork sausage should stop only briefly in the packer's cooler and should be placed in the meat dealer's hands as soon as possible. Only as much sausage as can be easily disposed of in the period between manufacture should be made at one time.

Sausage should be kept cold on the delivery truck. The packer should encourage the retailer to stock only as much as he can sell, and to keep it under as good conditions as possible in the retail store.

## HOLDING BEEF TRIMMINGS

How long will cured beef trimmings hold their binding qualities? A Southern packer writes:

Editor THE NATIONAL PROVISIONER:

We should like to know how long we may reasonably expect cured beef trimmings to hold their binding qualities if stored in tight barrels.

It is difficult to say how long trimmings will retain their binding qualities. Much depends on the quality of the trimmings at the time they are put down and the temperatures at which they are held. If they are in tight barrels well headed up and are held at 25 degs. F. or lower they should hold their binding properties for at least three months.

However, if trimmings are to be held for this length of time or longer it might be more satisfactory to freeze them, then defrost and use as needed. Or, as is now done in many plants, the trimmings are not defrosted but the frozen trimmings shaved down, the curing ingredients added and the product put in the cooler to cure overnight and the next morning it is made into sausage.

## FRANKFURTER LINKING

Why do frankfurters come unlinked? An Eastern sausage manufacturer writes:

Editor THE NATIONAL PROVISIONER:

We are having some difficulty with our frankfurters coming unlinked. Can you suggest the cause of this trouble?

This sausage manufacturer should not have any difficulty with frankfurters unlinking provided the casing is not stuffed too full or provided the operator is not stuffing too much air with the meat. It is pressure which causes the links to come undone.

## MEAT Canning INFORMATION

Most meat canners today are turning out the best canned meats it is possible to produce. The result is that canned meat consumption is increasing, and increase is expected to continue.

Favorable response to quality products is not only encouraging some packers to increase canned meat production facilities and add to the canned meat line, but also to produce other canned foods in which meat may or may not be an ingredient.

THE NATIONAL PROVISIONER has published information on canning room layout and equipment and approximate costs for capacities of various sized plants—such as 14,400 cans per day, 28,800 cans per day and 57,600 cans per day—to assist the packer in his canning problems.

Dangers in meat canning without proper equipment and supervision are also outlined.

Subscribers may secure this information by filling out and sending in the following coupon, accompanied by 25c in stamps.

THE NATIONAL PROVISIONER :  
407 So. Dearborn St., Chicago, Ill.

Please send me the report on "Meat Canning."

Name.....

Street.....

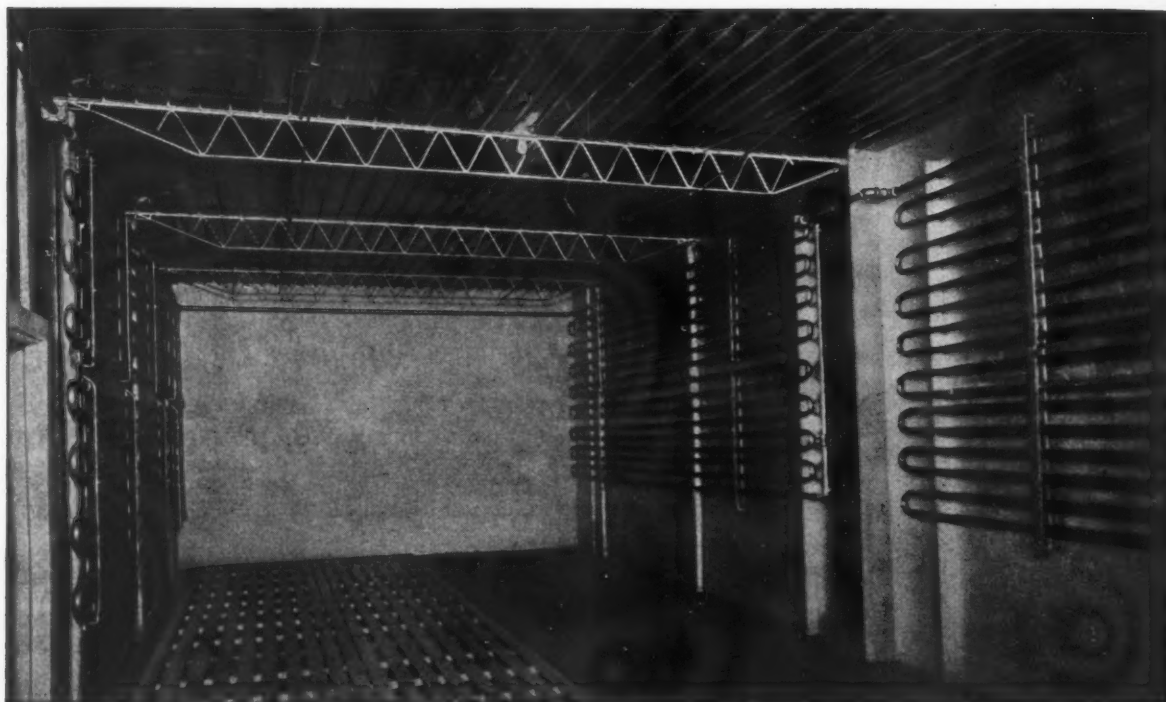
City..... State.....

(Enclosed find 25c in stamps.)





## LONG-LIFE INSULATING EFFICIENCY ASSURED WITH *cork*



*Permanent insulating efficiency in this large Louisiana creamery is provided by the installation of Armstrong's Corkboard on walls, floors, and ceilings of the butter room and cutting room.*

**JERSEY GOLD CREAMERY, SHREVEPORT, LA., ASSURES ACCURATE  
TEMPERATURE CONTROL . . . LOWER REFRIGERATION COSTS . . .  
WITH ARMSTRONG'S CORKBOARD**

**I**N cold rooms of all types, insulation plays a vital part in maintaining product quality. It also is an important factor in preventing refrigeration losses and keeping operating costs and overhead at a minimum. To provide maximum economy, the insulation must be *permanently efficient*. That's why the Jersey Gold Creamery and many other leading concerns who want permanent insulation for cold storage rooms, choose Armstrong's Corkboard.

The reason for the outstanding performance of corkboard is the unique physical structure of cork itself. Composed of millions of tiny

cells of entrapped, still air, cork possesses *low* thermal conductivity plus *high* resistance to moisture . . . a combination of the two most important insulating qualities. As a result, Armstrong's Corkboard offers long-life resistance not only to the passage of heat, but also to the damaging effects of moisture encountered in all low temperature work.

Armstrong's Corkboard has long been recognized as the standard insulation for cold storage con-

struction. Its permanent insulating efficiency has been conclusively proved by many installations that today are serving faithfully and economically after fifteen, twenty, and even thirty years in active use.

Armstrong engineers will be glad to work with you in planning the insulation of your cold rooms. Write today for full information, samples, and prices. Armstrong Cork Products Co., Building Materials Division, 952 Concord St., Lancaster, Pa.



# *Armstrong's* CORKBOARD



# REFRIGERATION

## and Air Conditioning

### AIR CONDITIONING HISTORY

To most people air conditioning is "something new." Not many people know that December 8, 1936, marks the 25th anniversary of the founding of the air conditioning industry as we know it today.



On that date 25 years ago Willis H. Carrier, now chairman of the board of the Carrier Corp., Newark, N. J., presented his Rational Psychrometric Formula before the American Society of Engineers and offered four principles underlying the entire theory of the evaporative method of moisture determination, as well as air conditioning. These are:

#### Air Conditioning Principles

1.—When dry air is saturated adiabatically the temperature is reduced as the absolute humidity is increased, and the decrease of sensible heat is exactly equal to the simultaneous increase in latent heat due to evaporation.

2.—As the moisture content of air is increased adiabatically, the temperature is reduced simultaneously until the vapor pressure corresponds to the temperature, when no further heat metamorphosis is possible. This ultimate temperature may be termed the temperature of adiabatic saturation.

3.—When an insulated body of water is permitted to evaporate freely in the air, it assumes the temperature of adiabatic saturation of that air and is unaffected by convection; i. e., the true wet-bulb temperature of air is identical with its temperature of adiabatic saturation.

4.—The true wet-bulb temperature of the air depends entirely on the total of the sensible and the latent heat in the air and is independent of their relative proportions. In other words, the wet-bulb temperature of the air is constant, providing the total heat of the air is constant.

At the same meeting Mr. Carrier further established the art of air conditioning by his paper "Air Conditioning—Principles Governing Its Application and Operation." In this, 8 of the most important improvements were enumerated:

#### Important Improvements

- 1.—Scientific measure of human comfort.
- 2.—Improved heat transmission sur-

face for heating and cooling.

3.—Improved methods of heat removal (refrigeration) including:

a.—New and improved types of refrigerating machines.

b. New refrigerant media.

4.—Improvements in the methods and apparatus for air distribution and humidity control.

5.—Improvements and simplification in the method of dust removal (air filters).

6.—Adequate lowering of objectionable sound level of ventilation and air

conditioning systems (sound absorbers).

7.—Development of reliable low cost unitary cooling and air conditioning equipment.

8.—Extension of the application of air conditioning to new fields.

In reviewing the "Progress of Air Conditioning in the Last Quarter Century" before the joint session of the American Society of Heating and Ventilating Engineers and the American Society of Refrigerating Engineers in June, 1936, Mr. Carrier referred to the 1911 meeting of the American Society of Mechanical Engineers and said:

#### Progress and Prospects

"That date probably marks the first recognition of air conditioning as a distinct art in the engineering profession, while the present date, exactly 25 years later, properly may be chosen as the date of the first general and recognized public acceptance of air conditioning as an essential factor among the conveniences of our modern material civilization. Not only does this acceptance now prevail among all classes in America, but it is also most assuredly reached in all parts of the civilized world, especially in South Africa, India, Japan and Australia, as well as Europe."

To further identify the rate of progress made in air conditioning Mr. Carrier concluded as follows:

"And now in retrospect, we see the progress of air conditioning development marked off in decades. 1901 may be said to mark the end of what might be termed the Azoic age of air conditioning. That is the age in which there had been no development in the field either accomplished or begun.

"Ten years later—in 1911—air conditioning was acknowledged as a new art by the engineering profession. By 1921 the first successful modern type of installation for public comfort was designed.

"The beginning of the development of unitary equipment, extending the benefits of air conditioning to small users, came in 1931. Without thought of prophecy the year 1941 can be anticipated as marking the probable beginning of commercial success and public acceptance of complete air conditioning in the residential field."

Mr. Carrier's air conditioning research work started as early as 1902, and his contributions in theory and equipment have been numerous, making air conditioning available inexpensively in thousands of applications where central station equipment would be unwieldy or prohibitive in cost. The unit air conditioner has made possible the

## Air CONDITIONING

An information service  
for the meat processor

What is meat plant air conditioning? Why is it needed? Where should it be used?

How is it being used?

These questions are answered in articles which have appeared in THE NATIONAL PROVISIONER during the past year. They describe methods and give temperatures and humidities for each department of the plant. They also describe air conditioning installations now in operation.

All this information has been put together in a loose-leaf binder, and future articles describing installations in other departments will be added as they appear.

Fill out and return the coupon if you want this service.

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Enclosed find remittance for \$1.25, for which please send me a copy of THE NATIONAL PROVISIONER AIR CONDITIONING SERVICE, with later articles to be mailed to me as they appear.

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# Refrigeration



Carries the entire cooling load (1,000 cattle, sheep and calves a week) in the new sunlit plant of the United Butchers' Abattoir, Atlanta, Ga. A 7" by 7" Frick ammonia compressor does the

trick. . . Your nearest Frick Sales-Engineer is in position to give you expert assistance in solving your cooling problems. Ask for your copy of Bulletin 194 today.



application of air conditioning to all of the departments of the meat packing plant to improve working conditions and processing methods and hold product under ideal conditions of temperature, humidity and air movement until sold.

## REFRIGERATION NOTES

Plans have been completed for a 3-story cold storage and ice plant at Springfield, Ill. John A. Kollins, Decatur, Ill., is engineer.

Apache Packing Co., Harlingen, Tex., has leased the cold storage plant of the Central Power and Light Co. and will remodel.

Work has been started on cold storage plant at Amboy, Ill., by Lee County Cold Storage Co., subsidiary of Lee County Farm Bureau.

Longview Ice & Cold Storage Co. plant, Longview, Wash., has been purchased by Klein & Forsberg.

A modern cold storage and ice plant is planned for Tipton, Ind.

A cold storage locker system is being installed at Midland Creamery, Greenville, O.

Meat curing facilities will be installed at a new ice plant at Magee, Miss.

A new ammonia compressor has been installed at the Busley Bros. packing plant in Dodge City, Kans.

## FREEZING MICRO-ORGANISMS

A study of the growth and survival of micro-organisms at sub-freezing temperatures, as reported in a recent issue of Science, has been made on 26 species of bacteria, yeasts and molds which lived in frozen fruit at 15 degs. Fahr. for three years. These were isolated, studied in pure culture and identified with known species as far as possible. Only 5 of the 26 species failed to survive storage for one year on artificial media at 16 degs. Fahr. These findings indicate that many micro-organisms possess remarkable faculties for survival and for adapting themselves to environmental changes and must be taken as a warning against careless preparation of frozen foods.



## "C-B" Cold Storage Door

*"The Better Door that Costs no More"*

There is a "CB" Cold Storage Door for every cold storage need.

"CB" Cold Storage Doors of any type can be completely metal clad. Entire door and frame are each completely enclosed with 26-gauge galvanized iron.

Unexcelled for use where moisture and steam are present, as in dairies, etc.

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Get full information before you buy.

A trial will convince you of the superiority of the design, workmanship and finish of the "CB" Cold Storage Door—"the Better Door that Costs no More."

**The Cincinnati Butchers' Supply Corporation**

1972-2008 Central Ave., Cincinnati, Ohio

824 Exchange Ave., Chicago, Ill.

## NOVEMBER MEAT REVIEW

Declines ranging from 9 to 14 per cent in wholesale prices of dressed lamb, small declines in wholesale prices of fresh veal, and slight increases at wholesale in prices of most cuts of beef and fresh pork featured the live stock and meat situation during November, according to the Institute of American Meat Packers.

Marketings of all classes of live stock increased substantially during November as compared with that month last year, with the exception of cattle, the numbers of which were slightly reduced. It is estimated that the number of hogs dressed during November was from 80 to 85 per cent greater than during the same period a year ago and somewhat larger than the average number dressed during November for the last five years. Marketings of sheep and lamb increased substantially over those of a year ago. Although receipts of cattle at seven principal markets were slightly below those of the same month a year ago, it is estimated that the number dressed in federally inspected plants was slightly larger than in November last year.

Supply of highly finished cattle during the first few days of November was large but was substantially reduced during the second and third weeks of the month. Also, the heaviest supply of less finished cattle for 1936 was marketed during that time, and, although receipts as a whole were only slightly less than last month, the number of medium grade cattle dropped off substantially and prices advanced somewhat.

Demand for the increased supply of pork products was good and wholesale prices of most cuts of fresh pork showed very little net change during the month. Some increases occurred in wholesale prices of heavier weight loins because of the relatively small supply but prices of lighter loins remained steady. Better grades of fresh beef advanced from 4 to 9 per cent at wholesale, while most other grades were steady to slightly lower. Dressed lamb prices showed substantial declines. Veal prices at wholesale dropped from 2 to 6 per cent.

There has been some further improvement in the Bureau of Labor Statistics'

index of factory payrolls for a large number of manufacturing industries, and latest figures available reveal that consumer purchasing power, measured by this payroll index was about 17 per cent over that of a year ago. The increase in the October index over that of the previous month was the largest ever recorded for that period. Some improvement was noted in the demand for American products in foreign markets.

## STATE UNEMPLOYMENT LAWS

(Continued from page 17.)

penation funds in these states may get credit up to 90 per cent of their federal unemployment excise tax for their state payments. States with approved laws are Alabama, California, Colorado, Idaho, Indiana, Louisiana, Massachusetts, Mississippi, New Hampshire, New York, Oregon, Rhode Island, South Carolina, Texas, Utah, Wisconsin and the District of Columbia.

Since only seventeen states (including the District of Columbia) have laws approved by the board, and since most other state legislatures would be unable to enact such measures before December 31, the date on which the board certifies approved states to the Secretary of the Treasury, it appears that employers in thirty-two states will pay an excise tax on 1936 payrolls without their states benefiting by their contributions. This has led several states to ask for a postponement of the compliance date until next year.

## FINANCIAL NOTES

American Hide and Leather Co. has filed a registration statement with the SEC covering 500,000 shares of \$1 par value common stock.

First National Stores has declared a quarterly dividend of 62½ cents, payable January 2, on stock of record on December 5, and a special dividend of \$1, payable December 21, to shareholders of record on December 5.

Henry Fischer Packing Co. has declared a dividend of 6 per cent on 7,000

shares of common stock, payable to stockholders of record on October 15. Dividend on new preferred stock accrues from October 15, 1936, and will be payable January 15, 1937, and quarterly thereafter.

Armour and Company of Delaware is filing an application for registration of \$20,000,000 of twenty-year 4 per cent bonds with the Federal Securities and Exchange Commission. Proceeds from the sale would be applied to retirement of outstanding higher rate obligations.

Frederick County Products, Inc., a beef and pork packer of Frederick, Md., paid a 14 per cent extra dividend of \$14 per share on December 1, to stockholders of record on November 28. The disbursement was made to avoid payment of the federal tax on undistributed profits.

## PACKER AND FOOD STOCKS

Price ranges of listed stocks, Dec. 2, 1936, or nearest previous date:

	Sales.	High.	Low.	— Close. —
	Week Ended	Dec. 2.	— Dec. 2 —	Dec. 2.
				Nov. 25.
Amal. Leather	11,700	5%	5%	5%
Do. Pfd.	2,400	37½	37½	37½
Amer. H. & L.	20,300	6%	6%	6%
Do. Pfd.	2,300	39%	39	39½
Amer. Stores	1,100	28	28	27½
Armour Ill.	13,700	5%	5%	5%
Do. Pfd.	200	82	82	81
Do. Del. Pfd.	200	109½	109½	109½
Beechnut Pack.	200	103½	103½	102½
Bonack, H. C.	...	...	...	...
Do. Pfd.	30	50½	50	48
Chick. Co. Oil.	8,000	21½	20%	20%
Childs Co.	35,100	13½	12½	12½
Cudahy Pack.	400	38½	38½	38½
First Nat. Strs.	4,500	54½	54½	54½
Gen. Foods	6,300	41½	41	41
Gobel Co.	13,200	5%	5%	5%
Gr. A&P 1st Pfd.	25	130	130	130
Do. New	100	123	122	120
Hormel, G. A.	100	20	20	19½
Hygrade Food.	7,500	5%	5%	4%
Kroger G. & B.	5,600	24%	24	24%
Libby McNeill.	7,280	10	9½	11½
Mickelberry Co.	4,150	4	3½	3%
M. & H. Pfd.	470	7½	7½	7
Morrell & Co.	500	45	44½	43½
Nat. Leather	800	1%	1%	1%
Nat. Tea	2,000	10%	10%	11%
Proc. & Gamb.	4,600	52½	52½	52½
Do. Pr. Pfd.	60	116½	116½	117
Rath Pack.	100	33	33	33½
Safeway Strs.	17,400	45½	43%	43
Do. 6% Pfd.	140	113	113	113
Do. 7% Pfd.	70	113½	113	112
Stahl Meyer	...	...	...	...
Swift & Co.	12,100	24%	23%	25%
Do. Intl.	3,700	31%	31%	31½
Trans. Pork	...	...	...	...
U. S. Leather	4,700	9½	6	5%
Do. A	11,100	14½	14	13½
Do. Pr. Pfd.	500	97½	96	95
Wesson Oil	9,500	44½	43½	43
Do. Pfd.	800	80½	80	82
Wilson & Co.	8,700	8%	8½	8½
Do. Pfd.	400	78½	77	78½

# MASTERCRAFT

## TRUCK BODIES

*designed to serve*

### BAKERS-DAIRIES-MEAT PACKERS-PROVISIONERS

*For Safe and Fast Food Transportation*

**LUCE MANUFACTURING CO.**  
**LANSING, MICHIGAN**



# MOTOCO THERMOMETERS



RECORDING  
THERMOMETER  
MODEL 500  
**\$31<sup>00</sup>**  
LIST PRICE

DIAL INDICATING  
THERMOMETER  
MODEL F1  
**\$20<sup>00</sup>**  
LIST PRICE



Wherever frequent checking of temperatures is an essential function in the preparation and preservation of Foodstuffs, Motoco Instruments have found a ready acceptance—Motoco's dependability and accurate temperature indication assures most economical and efficient operation.

The Motoco Solid Liquid Filled movement is of exclusive design. Delicate hair springs, gears, pinions, etc., have been eliminated thus resulting in a sturdy one to one ratio movement which will give long life service under the most severe operating conditions.

Motoco Instruments are custom made for every application, assuring you of satisfactory operation on your equipment.

A postcard or letter request will bring you complete details of the Motoco line.



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MOTO METER GAUGE & EQUIPMENT DIV.  
CHRYSLER BUILDING • NEW YORK CITY, N.Y.

**PAPER**  
*Costs less than*  
**MEAT**

## IT'S SURPRISING

the poundage that can be saved by cutting down on shrinkage due to evaporation. And all you need to do is wrap the meat, when it is butchered, with tough, virtually air-proof Frigerwrap. Then it can be refrigerated or transported from your plant to the retail store with a minimum of shrinkage.

*Frigerwrap*

## PREFERRED BY LEADING PACKERS

Frigerwrap is a clean, either white or tan, sanitary Kraft paper treated by our own patented process to be water, blood, and grease resistant.

Frigerwrap is tougher than waxed paper and more resistant to water. It costs less because the weight is all paper—you get more yardage a pound.

Ask your paper wholesaler for samples and prices or write us, sending his name.



**CENTRAL PAPER COMPANY**  
MUSKEGON, MICHIGAN

## A Page for



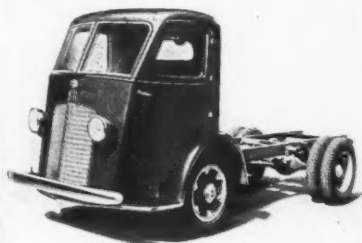
# PURCHASING Departments

### CAB-OVER-ENGINE TRUCK

Recent addition to International's line of motor trucks is a cab-over-engine job designed to meet modern requirements for greater loading space with less overall length, better load distribution and easier maneuverability.

Driver's seat is directly over the engine and not alongside of it. All heat and fumes, therefore, pass out beneath seat at rear of cab. This eliminates the ventilating problem.

The truck is available in 99 and 117-in. wheelbases, and is adapted to body lengths up to and including a maximum of 15 ft. Reduction in overall length



over conventional units suited to the same body sizes is approximately 3 ft. Design also makes it possible to secure ideal weight distribution of one-third to two-thirds between rear and front axles, which results in more uniform tire wear and in greater braking efficiency, especially on front wheels, due to increased weight on front tires. The result is more uniform wear and longer brake lining and drum life.

Motor is 6 cylinders and of the L-head type. It develops a maximum brake horsepower of 78.5 at 3,400 r.p.m. and a maximum torque of 151 foot-pounds at 800 to 1,400 r.p.m. Design of engine mounting permits easy removal of unit power plant for major service operations. Ready access to engine for minor servicing is had through a removable, heat insulated cover plate in seat box.

### LIGHTING FIXTURES

Vapor-proof lighting fixtures, designed for use in locations where lighting equipment is subjected to rough handling and exposed to corrosive fumes, vapors and dust, have been developed by the Benjamin Electric Mfg. Co., Des Plaines, Ill. These fixtures may be used in meat packing and cold storage plants where non-combustible dust is present and also in curing cellars. The body of the fixture is threaded

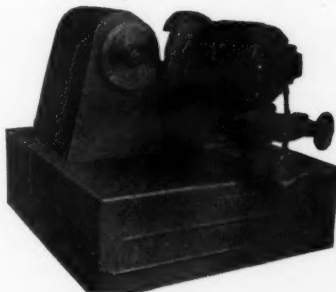
for conduit, and the conduit and wiring chamber will remain tight, even though enclosing glass globe is broken. The lamp receptacle is sealed to the inner flange of the fixtures. The fixtures are listed as vapor-proof by the Underwriters' Laboratories.

### STOKER EFFICIENCY

A 24-page book describing the Skelly stoker unit—a stoker of advanced design for burning all grades of bituminous coal and applicable to all types of boilers, in sizes ranging from small heating units to boilers up to 400 h.p.—is being distributed by Combustion Engineering Co., 200 Madison ave., New York City. The stoker is available with either electric or steam drive in three types—center retort, moving grate; side retort, moving grate; side retort, stationary grate. The book is unique in that the various parts and features of the stoker are illustrated and described by a "stepped" arrangement of the pages. Drawings of applications to various types of boilers and furnaces are appended.

### KNIFE SHARPENING

Sharpening circular knives becomes a simple operation, it is said, with a new grinder recently placed on the market by Samuel C. Rogers & Co., Buffalo, N. Y. It is designed to grind either single or double bevel knives from 2 in. to 20 in. in diameter. It is compact, simple to operate and with it any handy man can turn out a perfect grinding job, it is



claimed. In offering the grinder to meat packers, the manufacturer claims greater capacity from cutters, because of the short time required for keeping knives in first class condition, and a saving in grinding costs that will soon pay for the machine. This company also manufactures various kinds of knife-grinding equipment.

## New Trade Literature

**Packinghouse Equipment (NL 351).**—Catalog No. 13 illustrating, describing and giving list prices of a large variety of sheet metal and steel packinghouse equipment including buckets, tubs, sausage boxes, sausage tubs, meat trucks, drums, trays, racks, etc.—Dubuque Steel Products Co.

**Roofs (NL 352).**—How roof troubles start and how best to reduce and prevent roof maintenance expense discussed in this 28-page illustrated booklet entitled "Things You Should Know About Your Roof." Application of roofing material is considered in detail.—Johns-Manville.

**Truck Refrigeration (NL 353).**—A 16-page bulletin illustrating and describing refrigerating equipment installations in trucks. Of much interest to the packer who desired efficient, low cost refrigeration in his delivery vehicles. Bulletin No. 107—Kold Hold Mfg. Co.

**Stokers (NL 354).**—A new 28-page book No. 1619 on coal stokers for industrial and commercial uses in capacities up to 300 h.p. Book is copiously illustrated, reproduces numerous letters from users and gives pertinent data.—Link-Belt Co.

**Air Conditioning and Space Heating (NL 355).**—Air conditioning, refrigerating and space heating equipment for industry, business and the home. Capacities, ratings and diagrams included, in addition to many illustrations of equipment.—Carrier Corp.

**Floor Trucks (NL 350).**—Illustrated folder No. 225 of floor trucks for interior transportation of practically any material, merchandise or product.—Lewis-Shepard Co.

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Editor THE NATIONAL PROVISIONER:

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# NEW CUDAHY PLANT SELECTS JAMISON COLD STORAGE DOORS

THE first packing house to be built of glass brick—without windows—is this Cudahy Plant at Albany, Georgia.

But its 19 Jamison Metal-Clad Double Doors are by no means a first for the Cudahy Packing Company—there's ample precedent for use of Jamison Doors throughout this company's plants—and those of other leading packing companies.

The Jamison Metal-Clad Double Doors used have no obstructing center posts—make full clear opening possible. Double seals down center, as well as top, bottom and sides. Right hand door opens from inside—or out. Standard Jamison Hardware throughout.

**JAMISON COLD STORAGE DOOR CO.**

*Jamison, Stevenson, and Victor Doors*

**HAGERSTOWN, MARYLAND, U. S. A.**

*Branches in principal cities*

## JAMISON- BUILT DOORS



Warm Air

### The MODERN METHOD of TRUCK COOLING

Operates on forced-circulation principle; insures positive absence of hot spots in body. Operates off truck battery. Economical to use; highly efficient. Now being used by leading packers. Four sizes fill all needs.

*Write for details!*

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*Builders of Commercial Insulated and Refrigerated Bodies*

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New York City, N. Y.

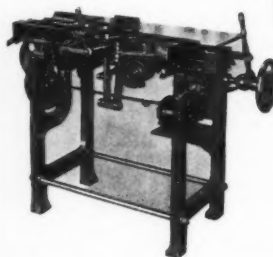
## CUDAHY CHOOSES

### PETERS

PACKAGING  
EQUIPMENT

for

Albany, Ga., Plant



PETERS Packaging Machines include the Junior Folding & Closing Machine (illustrated). Senior Folder & Closer. Junior and Senior Forming & Lining Machines. Write!

PETERS Packaging Equipment will prove just as economical, efficient and money-saving in your plant. Get the details today!

**PETERS  
MACHY. CO.**

4700 Ravenswood Ave.  
Chicago, Illinois



## MODERN MEAT PLANT DESIGN

(Continued from page 13.)

through a sliding door operated mechanically when the hoist is placed in motion. The bucket discharges viscera onto the table previously referred to. All other beef inedible material from the casing department is handled into this room by the skip hoist.

Perhaps the most noticeable feature of these slaughtering and dressing departments is the compact arrangement of equipment without any evidence of crowding. Careful planning of equipment layout has made it possible to take advantage of all available space.

### Hog Cutting

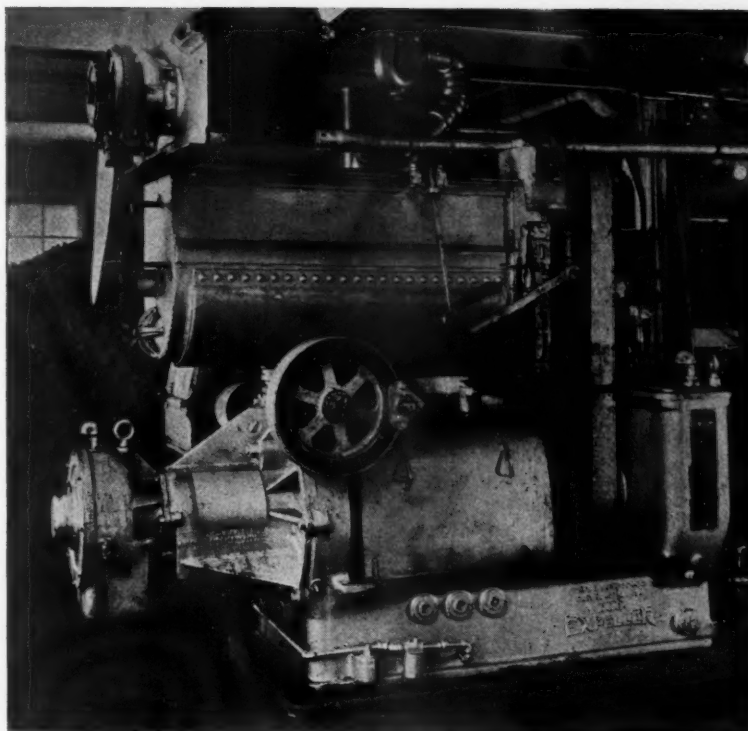
Hogs are cut in a room adjoining the combination chill room and cooler. Most of the operations here are performed by hand, a band saw and a foot saw being the only mechanical equipment installed. Most of the equipment is stainless steel. Grading and packing of pork cuts and beef boning is also done in this room. Freezer adjoins the cutting room. Cuts to be cured go to basement through chutes.

Except for the production of some dry salt cuts no processing, except rendering, is done in this plant. Pork is either sold fresh or is shipped to Southern branch houses for processing. Boned beef is sold fresh or processed in the company's branches.

Hide cellar, edible and inedible rendering departments, dry salt room and ice making equipment are in the basement. D.S. cellar is under hog cutting room and hide cellar under cattle dressing room, so that advantage can be taken of gravity for handling pork cuts and hides. Hide cellar is refrigerated, being maintained at 53 to 54 degs. F.

### Rendering

Lard is rendered in two 5-ft. by 9-ft. Anco melters charged from the first



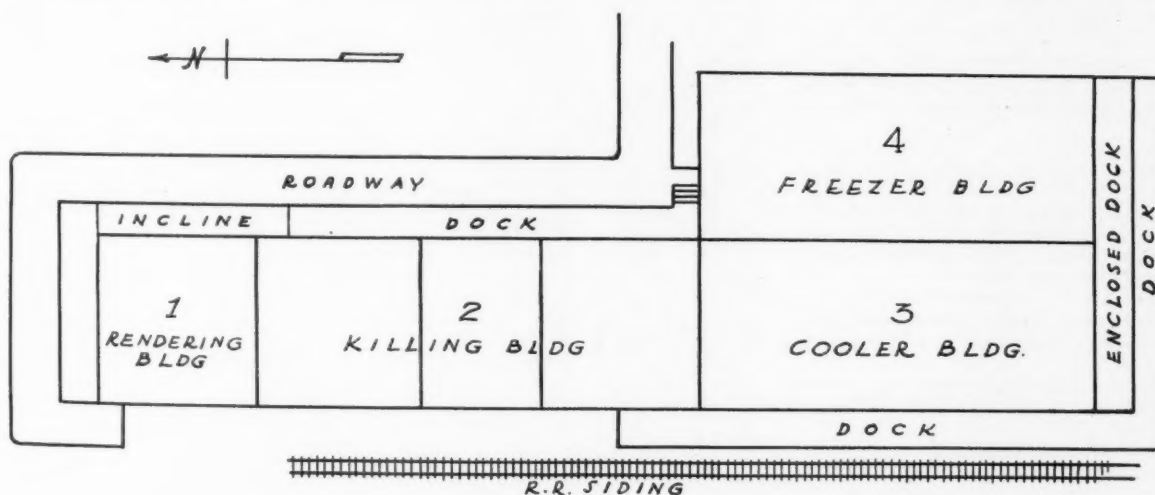
### KEEPS CRACKLING GREASE CONTENT LOW

All inedible cracklings are pressed in an Anderson Duo expeller. Conveyors in this department reduce handling costs.

floor. Cracklings are pressed in a curb press. All of the lard produced is refined and filtered and much of it packaged in 1-lb. cartons for consumer use, these cartons being formed on a hand forming table.

Three melters are installed in the inedible department, one of which is used for drying blood. From the percolators cracklings are shoveled into a

conveyor, which elevates them into an Anderson Duo expeller, the cracklings passing over a magnetic separator on the way. This expeller has been found to be very efficient and reliable in operation. It produces cracklings with a very low grease content. After pressing, cracklings are ground and elevated to a screen which separates out the "fines." These fall into a storage bin from which



### PLANNED FOR ECONOMICAL PROCESSING

Sketch showing location of first floor departments. Processing paths radiate from killing department, located near center of building. Carcasses move toward front of building and offal toward rear.



#### BEEF CASING DEPARTMENT

Paunch table is of stainless steel. Cleaning equipment is installed between this table and building side wall. Note ample light through glass walls.

they are sacked. Coarse particles pass over the screen and are returned for regrinding.

#### Ice Briquettes

Ice for refrigerator car cooling is produced with a 250-ton daily capacity PakIce machine, installed in a room adjoining the inedible rendering department. Brine coolers are also located here.

Ice machine operates automatically. It produces ice briquettes of a size suitable for car icing without crushing.

These fall from the briquetting press onto a belt conveyor, which takes them to the ice storage room under the loading dock. A vertical conveyor is provided to elevate the briquettes out of the storage room, and to a height alongside the icing track, from where they can be spouted into the refrigerator car bunkers.

#### Steam and Power

Power for operation of plant equipment is purchased from the local power company, steam for processing being generated at 90 lbs. pressure in two water tube boilers of 250 h.p. each. Re-

frigeration is supplied by four York vertical ammonia compressors driven by Westinghouse synchronous motors. Water for boilers and plant use is treated. Power plant equipment is installed in an isolated concrete and steel building.

#### Best the Cheapest

In choosing equipment for this plant, as well as in the construction of the buildings, more consideration apparently was given to fixed and operating expenses than to first cost. In every instance where there was a cost advantage in installing the most modern equipment, this has been provided.

Planning of this plant and its many unique features was under the personal direction of general superintendent R. M. Yocum, and he is very proud of the way these plans have worked out in practice during the months since the plant was placed in operation.

B. C. Hull is general manager of the plant and J. M. Begley is superintendent. Both of them have had many years of service with the Cudahy Packing Co. Foremen and key workmen in the various departments are from other plants of the company, but most of the force was recruited locally and trained. About 200 workers are employed.

#### ANOTHER NEW PLANT

Ground was recently broken for the new \$100,000 plant of the Georgia Packing Co., which is to be erected on the site of the present abattoir at Thomasville, Ga. The new structure will be of modern design and will have up-to-date facilities for handling several hundred head of livestock per week.

### Plant Equipment

Hog slaughtering—Cincinnati Butchers' Supply Co.

Hog dressing—Allbright-Nell Co.

Hog cutting—Allbright-Nell Co.

Cattle slaughtering—Allbright-Nell Co.

Edible and inedible melters—Allbright-Nell Co.

Expeller—V. D. Anderson Co.

Water Softener—Graver Tank & Mfg. Co.

Lard Packaging—Peters Machinery Co. and Allbright-Nell Co.

Cold Storage and Freezer Doors—Jamison Cold Storage Door Co.

Stainless Steel—Republic Steel Corp.

Tables and Benches—Allbright-Nell Co.

Ammonia Compressors—York Ice Machinery Corp.

Ice Manufacturing—Vilter Mfg. Co.

Motors—General Electric and Westinghouse.

Unit Heaters—Grinnell Co.

Boilers—Erie City Iron Works.

Casing Cleaning—Allbright-Nell Co.

Feed Water Heater—Cochrane Corp.

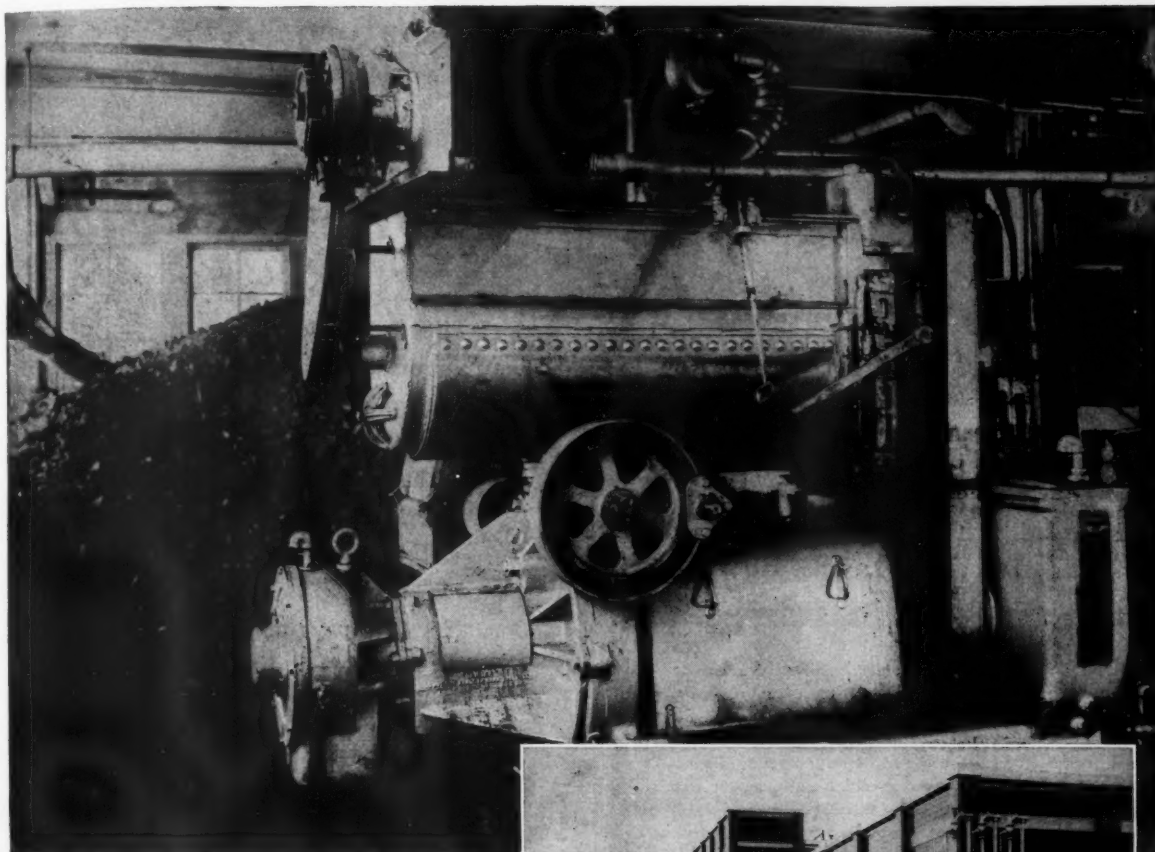
Valves—Crane Co.



#### INEDIBLE RENDERING DEPARTMENT

Three Anco melters are installed, one of which is used as a blood dryer. Conveyor, at right elevates cracklings into expeller.

# *Of Course* THE CUDAHY PLANT USES A DUO EXPELLER . . .



**C**ONGRATULATIONS to the Cudahy Packing Company on their new plant at Albany, Georgia. Not only is this plant modern in construction and design, but it also uses the latest and most efficient equipment available including, of course, an Anderson Duo Expeller. The Duo Expeller is the most efficient pressing equipment that can be used in any packing plant. We are proud of this installation in the new Cudahy

plant—it is further proof of the outstanding excellence of Anderson Expellers. Again, to the Cudahy Packing Company—congratulations.

**THE V. D. ANDERSON CO.**  
1946 WEST 96th STREET • CLEVELAND, OHIO

**A N D E R S O N   D U O   E X P E L L E R**



# A Simple Thing For Old Cassius



... But Lubrication is a matter  
of PROFIT or LOSS nowadays!

**S**OUNDS exaggerated until you consider the economy-importance of lubrication in modern plants driven at high speed by thousands of mechanical horses.

Well chosen and applied, or not, oils and greases are but a small part of total operating expense. It's reduced maintenance and greatly improved machine performance that converts losses on the cost sheet to net-profit savings.

More plants today are examining their lubrication methods and costs from this profit-loss angle. The most satisfactory way to get at the truth about lubrication in your plant is to make use of the services of the Standard Oil (Ind.) lubrication engineer. If your plant is located in the Middlewest call your nearest Standard Oil office. Ask for recommendations that will cut your total lubrication and maintenance costs or suggestions for the solution of any specific problem involving the use of petroleum products. There is no obligation for this Standard Oil Service ... it's yours for the asking.

Write for booklets covering lubrication problems in your plant. List subjects or types of machinery in which you are most interested.

Address: STANDARD OIL COMPANY (Indiana) 471  
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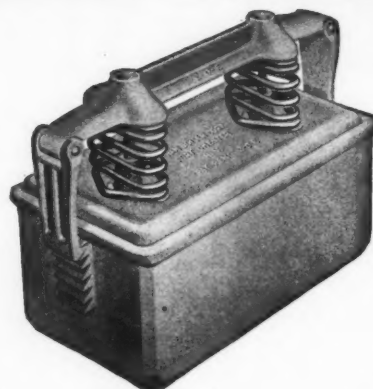
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**STANDARD OIL COMPANY**  
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**CORRECT LUBRICATION**



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### Efficiency Plus

.... Plus a finer, juicier, better looking product—a product that brings greater sales volume. And this at the lowered cost which comes with the high efficiency that has made ADELMANN equipment the outstanding favorite with meat packers.

### Liberal Trade-In Allowances

Send today for schedule of liberal trade-in allowances and valuable booklet containing helpful hints and listing the complete ADELMANN line.

*"Adelmann—The kind your ham makers prefer"*

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# PROVISIONS AND LARD ★

## WEEKLY MARKET REVIEW

**H**OG products and particularly lard experienced a very broad trade during the past week with all futures going into new high grounds for the season. This followed an upturn in corn to the highest values for the crop and reports from Washington indicating a comparatively small yield of lard per hog on account of the present small corn hog ratio. Houses with Eastern connections were free buyers and readily absorbed hedge selling from packing and warehouse quarters and scattered realizing. The advance was not checked until the issuance of the Chicago monthly lard stock statement showing an increase in supplies during November of 9,495,000 lbs. This was an unusual trend for that month and makes present stocks around 71,810,000 lbs. compared with 10,889,000 lbs. in November 1935.

It was quite evident again that the East remains very friendly to lard values, even on the upturn, although the rapidity of the advance led to some lightening of holdings. This buying power was based entirely upon future prospects and not on the past or immediate future. The fact that hog marketings continue at a huge pace is generally known, but Eastern traders are impressed with the idea that hog marketings must ultimately fall off materially. It is argued that the free marketing of underweights means not only less product per hog, but that the marketings are taking place to some extent at the expense of number of animals in the country.

### European Prospects

An added feature during the past week was the more serious aspect of the European situation. The announcement that England would accumulate a large reserve supply of foodstuffs for eventualities, was taken as meaning that not only provisions, but lard and butter substitutes would be included as well. This to no little extent aided the market for fats, pricewise, at times during the week.

Receipts of hogs at western packing points last week totaled 470,100 head compared with 603,900 head the previous week and 247,200 head the same week last year. The average price of hogs at the outset of the week at Chicago was 9.65c compared with 9.45c the previous week, 9.80c a year ago, 5.90c two years ago, and 3.40c three years ago. The top price of hogs at Chicago, reached 10.10c again compared with 9.90c the previous week.

The average weight of hogs received at Chicago last week was 217 lbs. compared with 217 lbs. the previous week, 231 lbs. a year ago, and 213 lbs. two years ago.

Latest official figures compiled by the

Bureau of Agricultural Economics at Washington on the yield of lard per 100 lbs. of hogs stood at 10.88 lbs. in October compared with 11.13 lbs. in September and 9.74 lbs. in October 1935. The average in the past two years has ranged between 15 and 16 lbs. per 100 lbs. of hogs, although the average for 1935 was only 11.19, as a result of the 1934 drought.

Department of Agriculture officials, expressing their own private views on the rising prices of lard and cottonseed oil futures, said that it might be due to realization on the part of the trade that a larger proportion of the total hog slaughter will be marketed from October to December this year. A proportionately small amount will be slaughtered in the January to September period of the marketing year. Moreover the total slaughter is expected to be about 20 per cent less than average for the five years prior to 1934-35.

Lard production for the 12 months ended September 30, 1936 totaled 870,000,000 lbs. Domestic consumption was placed at 714,000,000 lbs. and exports at 101,152,000 lbs. making a disappearance of 815,152,000 lbs. or approximately 55,000,000 lbs. under the production.

**PORK.**—Demand was fair and the market firm at New York with mess quoted at \$31.50 per barrel, family, \$31.00 per barrel, and fat backs, \$22.25 @ \$24.00 per barrel.

**LARD.**—Demand was fairly good and the market was stronger at New York

with prime western quoted at 13.05@13.15; middle western, 12.95@13.05; New York City tierces, 12½¢ and tubs, 13½¢@13¾¢; refined Continent, 13½¢; South America, 13½¢; Brazil kegs, 13½¢; compound in car lots at New York, 12½¢, and smaller lots, 12½¢.

At Chicago regular lard in round lots was quoted at December price; loose lard at 50c under December and leaf lard at \$1 under December.

(See page 40 for later markets.)

**BEEF.**—Demand was fair and the market very steady at New York with family quoted at \$17.00@18.00 per barrel.

### MEAT AND LARD STOCKS

Marked increases were recorded in stocks of meat on hand at the seven principal markets during November, when hog marketings were about 65 per cent larger than in the same month a year ago, and following heavy marketings in October when stocks began their upswing.

Stocks of dry salt meats declined during November, owing to the small supply of heavy hogs. Very few rough or weighty hogs were received and not enough of this class of meat was produced to meet demand.

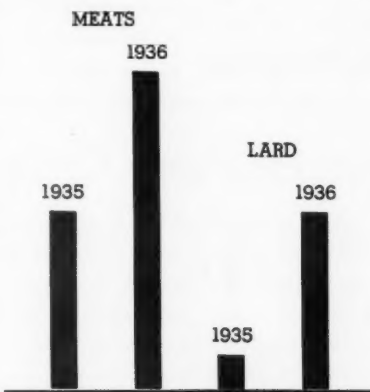
However, in spite of the fact that meat stocks are nearly double those of December 1, 1935, and lard stocks nearly six times as large, it is believed that heavy marketings of recent weeks have been at the expense of receipts early in 1937, and that all meats and lard on hand will be needed when hog runs decline.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, November 30, 1936, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	Nov. 30, 1936.	Oct. 31, 1936.	Nov. 30, 1935.
Total S. P. meats	125,002,115	93,352,048	68,486,985
Total D. S. meats	11,774,957	15,274,602	7,568,354
Other cut meats	12,159,273	8,189,890	7,381,857
Total all meats	148,936,345	116,816,535	83,437,196
P. S. lard	74,201,553	63,055,354	9,148,085
Other lard	7,983,230	5,505,174	5,103,834
Total lard	82,184,783	68,560,528	14,251,919
S. P. regular			
hams	32,132,246	20,754,094	17,512,755
S. P. skinned			
hams	43,024,948	35,429,604	23,717,385
S. P. bellies	37,316,463	30,436,313	21,580,255
S. P. picnic	12,456,458	6,635,082	5,570,490
D. S. bellies	7,653,251	9,958,628	4,368,303
D. S. fat backs	3,431,433	4,917,151	2,999,837

### BUILDING A RESERVE

(Meat and lard stocks at 7 markets on Nov. 30, 1935 and 1936.)



Heavy hog marketings made possible sharp increases in meat and lard stocks at seven markets during November. Stocks will be needed when hog receipts decline.

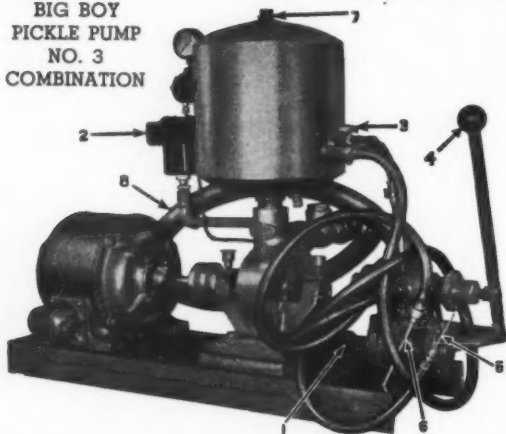
### LARD AND GREASE EXPORTS

Exports of lard from New York City, week of November 28, 1936, totaled 376,527 lbs.; greases 546,400 lbs.; stearine, 26,800 lbs.; tallow, none.

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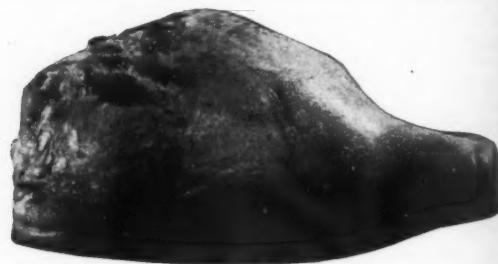
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## Hog Cut-Out Results

**H**OGS continue to cut without loss and in the case of the lighter averages at an actual gain. In spite of an increase of 55,000 head in receipts at Chicago the price of the averages shown in the test increased considerably over that of a week ago. At the same time product values were better.

Top for the week at \$10.25 was the highest paid on the Chicago market since the middle of October, this price being paid for sorted loads averaging 240 to 300 lbs. in weight. Most better weight hogs were 25c to 40c higher than a week ago. General quality of the run was good, there being only a small percentage of pigs and unfinished kinds. At the seven principal Western markets the run for the four-day period totaled 414,000 head against 278,000 for the three-day period last week.

Prices of practically all green products were higher than those of a week earlier. This was also true of lard. Demand has been good for pork cuts and the general undertone in the market is strong.

The short form hog test shown on this page is worked out on the basis of average costs and credits on a Chicago basis. They apply to no particular plant. Each may find some variation resulting from differences in yields, overhead costs, or product values. The test is submitted as a guide only. Packers should make their own tests at regular intervals using their own costs.

## CHICAGO PROVISION STOCKS

Stocks of meat and lard on hand in Chicago are reported as of November 31, 1936, as follows:

	Nov. 30, 1936.	Oct. 31, 1936.	Nov. 30, 1935.
Pork, bbls. ....	7,167	8,190	13,294
P. S. lard, lbs. ....	67,579,406	58,286,401	7,708,667
Other kinds of lard, lbs. ....	4,231,389	4,049,263	3,181,470
D.S. Cl. Bellies <sup>1</sup> ....	2,083,677	1,572,742	795,608
D.S. Cl. Bellies <sup>2</sup> ....	307,000	2,334,639	400,000
D.S. Rib Bellies <sup>1</sup> ....	199,376	35,600	189,827
D.S. Rib Bellies <sup>2</sup> ....	.....	143,000	2,000
Ex. Sh. Cl. Sides <sup>1</sup> ....	3,800	4,700	1,500
Ex. Sh. Cl. Sides <sup>2</sup> ....	.....	200	.....
D.S. Sh. Fat Backs, lbs. ....	1,317,278	1,838,970	1,241,767
D.S. Shldrs., lbs. ....	47,864	32,524	.....
S.P. Hams, lbs. ....	17,549,418	10,323,413	8,048,446
S.P. Sknd. Hams, lbs. ....	22,641,691	16,998,526	11,027,564
S.P. Bellies, lbs. ....	18,511,124	13,574,420	9,739,467
S.P. Boston Shldrs, lbs. ....	7,315,478	3,227,048	2,031,282
S.P. Shldrs., lbs. ....	22,000	25,000	35,000
Other Cuts Mts., lbs. ....	7,354,688	4,861,914	4,392,409
Total Meats, lbs. ....	77,353,394	54,972,696	38,804,870

<sup>1</sup>Made since Oct. 1, 1936.

<sup>2</sup>Made previous to Oct. 1, 1936.

## CANADIAN STORAGE STOCKS

Stocks of meat in Canada:

	Nov. 1, '36. lbs.	Oct. 1, '36. lbs.	Nov. 1, '35. lbs.
Beef .....	21,963,506	16,498,501	19,624,438
Veal .....	5,288,717	4,592,876	3,407,712
Pork .....	35,759,381	28,160,548	23,465,168
Mutton and lamb. ....	5,644,085	1,763,769	4,513,961

## LIVERPOOL PROVISION STOCKS

On hand December 1, 1936, estimated by Liverpool Trade Association:

	Dec. 1, 1936.	Nov. 1, 1936.
Bacon, lbs. ....	182,448	72,688
Ham, lbs. ....	610,960	715,792
Shoulders, lbs. ....	11,984	.....
Butter, cwt.* .....	4,971	5,275
Cheese, cwt.* .....	14,031	12,537
Lard, steam (U. S.) tons. ....	15	.....
Lard, steam (Canada) tons. ....	.....	.....
Lard, steam (Argentina) tons. ....	6	.....
Lard, refined (U. S.) tons. ....	491	836
Lard, refined (Canada) tons. ....	23	43
Lard, refined (Can. & So. Amer.) tons. ....	10	5

\* (Ton of 2,240 lbs., cwt., 112 lbs.)

## SEPTEMBER MEAT CONSUMPTION

Federally-inspected meats available for consumption in September, 1936:

	Total Consumption, lbs.	Per capita, lbs.
<b>BEEF AND VEAL.</b>		
September, 1936 .....	559,000,000	4.3
September, 1935 .....	472,000,000	3.7
<b>PORK (INC. LARD).</b>		
September, 1936 .....	456,000,000	3.6
September, 1935 .....	301,000,000	2.4
<b>LAMB AND MUTTON.</b>		
September, 1936 .....	60,000,000	0.47
September, 1935 .....	60,000,000	0.47
<b>TOTAL.</b>		
September, 1936 .....	1,075,000,000	8.4
September, 1935 .....	834,000,000	6.5

## HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

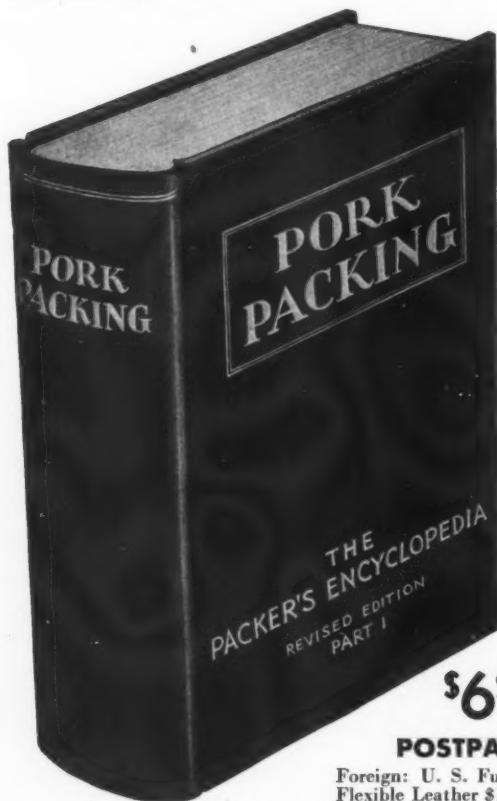
	Per cent live wt.	Price per lb.	Value per cwt. alive	Per cent live wt.	Price per lb.	Value per cwt. alive	Per cent live wt.	Price per lb.	Value per cwt. alive
	180-220 lbs.			220-260 lbs.			260-300 lbs.		
Regular hams.....	14.00	18.8	\$ 2.63	13.70	18.9	\$ 2.59	13.30	19.0	\$ 2.53
Picnics .....	5.60	12.4	.69	5.30	12.2	.65	5.00	11.8	.59
Boston butts .....	4.00	15.8	.63	4.00	15.8	.63	4.00	15.8	.63
Loins (blade in).....	9.80	15.9	1.56	9.50	15.8	1.50	9.00	15.4	1.39
Bellies, S. P. ....	11.00	19.0	2.09	8.70	18.8	1.63	3.50	18.4	.64
Bellies, D. S. ....	.....	.....	.....	3.00	15.8	.47	9.00	15.8	1.42
Fat backs .....	2.00	9.3	.19	4.00	10.0	.40	5.00	10.5	.53
Plates and jowls.....	2.50	10.1	.25	2.50	10.1	.25	3.00	10.1	.30
Raw leaf .....	2.00	11.3	.23	2.10	11.3	.24	2.00	11.3	.23
P. S. lard, rend, wt. ....	10.60	12.0	1.27	10.40	12.0	1.25	10.50	12.0	1.26
Spareribs .....	1.50	10.8	.16	1.50	10.8	.16	1.50	10.8	.16
Trimnings .....	3.00	10.1	.30	2.80	10.1	.28	2.70	10.1	.27
Feet, tails, neckbones.....	2.00	.....	.08	2.00	.....	.08	2.00	.....	.08
Offal and misc.....	.....	.....	.40	.....	.....	.40	.....	.....	.40
<b>TOTAL YIELD AND VALUE.....</b>	<b>68.00</b>		<b>\$10.48</b>	<b>69.50</b>		<b>\$10.53</b>	<b>70.50</b>		<b>\$10.43</b>
Cost of hogs per cwt.....		\$ 9.61			\$ 9.95			\$ 9.98	
Condemnation loss.....		.05			.05			.05	
Handling & overhead.....		.50			.44			.40	
<b>TOTAL COST PER CWT ALIVE..</b>		<b>\$10.16</b>			<b>\$10.44</b>			<b>\$10.43</b>	
<b>TOTAL VALUE.....</b>		<b>10.48</b>			<b>10.53</b>			<b>10.43</b>	
Profit per cwt.....		.32			.09			....	
Profit per hog.....		.64			.22			....	

Week Ending December 5, 1936

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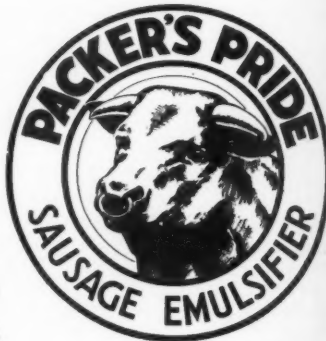
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# PORK PRODUCTS EXPORTS

To	Week ended Nov. 28, 1936	Week ended Nov. 30, 1936	Nov. 1, 1936 to Nov. 28, 1936
United Kingdom	25	15	10
Continent	25	15	10
Total	50	30	20

## BACON AND HAMS

	M lbs.	M lbs.	M lbs.
United Kingdom	950	1,735	3,849
Continent	6	26	8
West Indies	956	1,761	3,869
Total	1,912	3,522	7,726

## LARD

	M lbs.	M lbs.	M lbs.
United Kingdom	2,919	3,464	9,828
Continent	172	6	511
St. and Ctl. America	149	4	570
West Indies	3,266	3,474	10,984
Total	6,406	6,948	21,453

## TOTAL EXPORTS BY PORTS

From	Pork bbls.	Bacon and Hams M lbs.	Lard M lbs.
New York	335	377	377
Boston	84	174	174
New Orleans	531	2,714	2,714
Montreal	6	2	2
Halifax	956	3,266	3,266
Total week	1,912	6,948	6,948
Previous week	1,912	6,948	6,948
2 weeks ago	1,912	6,948	6,948
Cor. week 1935	25	1,761	3,474

## SUMMARY NOV. 1 TO NOV. 28, 1936

	1936.	1935.	Increase.	Decrease.
Pork, M lbs.	3	10	7	7
Bacon and Hams, M lbs.	3,869	4,517	647	647
Lard, M lbs.	10,984	8,270	2,714	2,714

# MEAT IMPORTS AT NEW YORK

For week ended November 27, 1936:

Point of origin.	Commodity.	Amount Lbs.
Argentina	Canned corned beef	45,000
	—S. P. pork butts	29,905
	—Beef extract	2,800
	—Cooked ham	8,118
	—D. S. bacon	500
Brazil	Jerked beef	2,200
Canada	Smoked bacon	5,878
	—Fresh pork cuts	8,013
	—Sausage	710
	—Fr. beef livers	3,344
	—S. P. ham	3,000
Denmark	Smoked bacon	1,012
England	Beef extract	1,800
France	Liverpaste	1,802
Germany	Smoked ham	841
	—Smoked sausage	1,899
Holland	Cooked ham	7,739
Hungary	Cooked ham	69,199
Irish Free State	Smoked bacon	2,285
Italy	Smoked sausage	4,640
	—Smoked ham	84
Lithuania	Cooked ham	3,096
	—Fresh ham	31,492
Poland	Cooked ham	293,654
	—Smoked bacon	30,102
	—Spiced ham (tins)	4,856
	—Smoked sausage	2,295
	—Luncheon meat (tins)	31,896
Paraguay	Canned corned beef	52,209

## SEPTEMBER LARD MOVEMENT

Production and consumption of lard from federally inspected slaughter during September, 1936, with comparisons:

	Sept., '36.	Aug., '36.	Sept., '35.
Production	59,627	64,362	34,387
Storage beginning of month	110,561	117,026	53,537
Storage end of month	101,796	110,561	45,350
Exports (refined and neutral)	7,876	6,119	1,553
Apparent consumption	60,516	64,708	14,021
Per capita consumption	0.47	0.50	0.32

Week Ending December 5, 1936

# CHICAGO PROVISION MARKETS

Reported by The National Provisioner Daily Market Service

## FUTURE PRICES

SATURDAY, NOVEMBER 28, 1936.

	Open.	High.	Low.	Close.
LARD—				
Dec. ...12.10-12½	12.42½	12.10	12.37½-42½b	
Jan. ...12.25	12.60	12.25	12.55-60b	
Mar. ...12.60-65	12.80	12.60	12.77½ax	
May ...12.82½-87½	13.17½	12.82½	13.17½	
July ...13.12½-15	13.37½	13.12½	13.37½	

## CLEAR BELLIES—

Dec. ....	16.05b
Jan. ....	16.55b
May ...17.00	16.95ax

MONDAY, NOVEMBER 30, 1936.

LARD—				
Dec. ...12.50-52½	12.60	12.50	12.52½-50	
Jan. ...12.65	12.72½	12.65	12.70	
Mar. ...12.95-13.15	13.15	12.95	13.02½-00ax	
May ...13.25-37½	13.40	13.20	13.27½-25	
July ...13.45-50	13.55	13.45	13.47½b	

## CLEAR BELLIES—

Dec. ....	16.40b
Jan. ...16.65	16.80ax
May ...17.00	17.25ax

TUESDAY, DECEMBER 1, 1936.

LARD—				
Dec. ...12.50-52½	12.75	12.50	12.75	
Jan. ...12.65	12.90	12.65	12.90ax	
Mar. ...12.90	13.15	12.90	13.15ax	
May ...13.25	13.47½	13.17½	13.45-40	
July ...13.50	13.67½	13.45	13.65	

## CLEAR BELLIES—

Dec. ...16.40	16.40
Jan. ...16.65	16.60
May ...17.25	17.15

WEDNESDAY, DECEMBER 2, 1936.

LARD—				
Dec. ...12.72½	12.72½	12.55	12.55ax	
Jan. ...12.80	12.80	12.70	12.70b	
Mar. ...13.12½	13.12½	12.95	12.95-97½	
May ...13.35	13.37½	13.22½	13.22½-25	
July ...13.60-45	13.60	13.40	13.40-42½	

## CLEAR BELLIES—

Dec. ....	16.40n
Jan. ...16.65	16.65ax
May ...17.25	17.25ax

THURSDAY, DECEMBER 3, 1936.

LARD—				
Dec. ...12.50	12.57½	12.25	12.57½	
Jan. ...12.35-22½	12.70	12.22½	12.70b	
Mar. ...12.67½	12.97½	12.67½	12.97½b	
May ...13.20	13.25	13.00	13.25b	
July ...13.40-35	13.47½	13.27½	13.47½	

## CLEAR BELLIES—

Dec. ....	16.40n
Jan. ...16.65	16.65
May ...17.25	17.05

FRIDAY, DECEMBER 4, 1936.

LARD—				
Dec. ...12.60	12.62½	12.50	12.60ax	
Jan. ...12.75	12.75	12.65	12.65	
Mar. ...13.10	13.12½	12.90	12.92½b	
May ...13.35	13.37½	13.20	13.22½-25b	
July ...13.57½	13.60	13.40	13.45b	

## CLEAR BELLIES—

Dec. ....	16.40n
Jan. ...16.70	16.75
May ...17.10	17.10

Key: ax, asked; b, bid; n, nominal; —, split.

## GERMAN HOGS AND LARD

Top hogs at Berlin for the week ended November 18, 1936, were quoted at \$17.70. The price the previous week was \$17.70 and on November 20, 1935, the price was \$17.70. Lard in tierces at Hamburg for the week ended November 18, 1936, was quoted at \$13.61 per cwt., \$13.52 the previous week and \$15.69 at the like period a year ago.

## CASH PRICES

Based on actual carlot trading Thursday, December 3, 1936.

## REGULAR HAMS.

	Green.	*S.P.
8-10	18½	18½
10-12	18½	18½
12-14	19	18½
14-16	19	19
16-18 range	18½	18½

## BOILING HAMS.

	Green.	*S.P.
16-18	19½	19
18-20	19½	18½
20-22	19½	18½
22-24	19½	18½

## SKINNED HAMS.

	Green.	*S.P.
10-12	20½	20½
12-14	20½	20½
14-16	20½	20½
16-18	20½	19½
18-20	20½	18
20-22	18½	17
22-24	17½	16½
24-26	16½	15½
26-30	16	15
30 and up	16	14½

## PICNICS.

	Green.	*S.P.
4-6	13	13
6-8	12½	12½
8-10	12½	12½
10-12	12½	12½
12-14	12	12½

Short Shank ½c over.

\*Quotations represent No. 1 new cure.

## BELLIES.

(Square cut seedless)  
(S. P. ¼c under D. C.)

	Green.	*D.C.
6-8	18½	18½
8-10	19½	19
10-12	19½	19
12-14	19½	19
14-16	19½	19
16-18	18½	18½

## D. S. BELLIES.

	Clear.	Rib.
14-16	16½	16½
16-18	16½	16½
18-20	16½	16½
20-25	16½	16½
25-30	16½	16½
30-35	16½	16½
35-40	16½	16½
40-50	16	16

## D. S. FAT BACKS.

6-8	10½	11
8-10	11	11½
10-12	11½	11½
12-14	11½	11½
14-16	11½	11½
16-18	11½	11½
18-20	11½	11½
20-25	11½	11½

## OTHER D. S. MEATS.

Extra Short Clears	35-45	16½n
Extra Short Ribs	35-45	16½n
Regular Plates	6-8	12½
Clear Butts	4-6	9½
Jowl Butts	11½@11½	11½
Green Square Jowls		13½
Green Rough Jowls		11½

## LARD.

Prime Steam, cash	12.57½b
Prime Steam, loose	11.97½n
Refined, boxed, N. Y.—Export	unquoted
Neutral, in tierces	13.62½n
Raw Leaf	11.62½n

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended November 28, 1936:

	Week Nov. 28.	Prev. week.	Same week '35.
Cured meats, lbs.	17,320,000	17,320,000	12,749,000
Fresh meats, lbs.	45,027,000	50,313,000	37,681,000
Lard, lbs.	1,890,000	1,853,000	1,581,000



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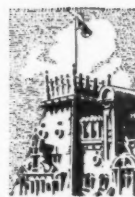
This patented, non-scratching metal sponge has completely revolutionized old time cleaning methods in packing plants. It does a thorough cleaning job in much less time.

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## BELLEVUE STRATFORD

CLAUDE H. BENNETT, General Manager  
PHILADELPHIA



### TALLOW FUTURE TRADING

Tallow transactions at New York:

SATURDAY, NOVEMBER 28, 1936.

	High.	Low.	Close.
Dec. ....	7.60	7.50	7.55@7.75
Jan. ....			7.65@7.85
Feb. ....			*7.75
April ....			8.00

MONDAY, NOVEMBER 30, 1936.

Dec. ....			7.65@7.85
Jan. ....			7.75@7.95
Feb. ....			*7.85
Mar. ....			8.00@8.20

TUESDAY, DECEMBER 1, 1936.

Dec. ....			7.65@7.85
Jan. ....			7.75@7.95
Feb. ....			*7.85
Mar. ....			8.00@8.20

WEDNESDAY, DECEMBER 2, 1936.

Dec. ....			7.65
Jan. ....			7.80@8.10
Feb. ....			*7.85
Mar. ....			8.05@8.25
May ....			8.10

THURSDAY, DECEMBER 3, 1936.

Dec. ....			7.60
Jan. ....			7.85@8.05
Feb. ....			*7.90
Mar. ....			8.10@8.30
Apr. ....			*8.20
May ....	8.30	8.30	8.20@8.30

FRIDAY, DECEMBER 4, 1936.

Dec. ....			7.60
Jan. ....			7.90@8.05
Mar. ....			8.15@8.35
May ....			8.35@8.55

No sales.  
\*Nominal: †Bid.

### EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, December 2, 1936.

Sellers are quoting dried blood at \$3.90 per unit of ammonia, f.o.b. New

York, but the last sale was made at \$3.75 per unit, and the demand is rather limited.

Ground fertilizer tankage is offered at \$3.85 and 10c, and unground feeding tankage at \$4.00 and 10c, f.o.b. local shipping points.

Dry rendered tankage is lower in price and the market is not very active.

Unground dried menhaden fish scrap, what little there is available, is held at \$3.75 and 10c f.o.b. fish factories, Chesapeake Bay, Va., while Japanese sardine meal is now held at \$43.00 per net ton, c.i.f. North Atlantic Coast ports for December-January shipment and these are resale lots, because it is not possible to secure freight space from Japan, at present, much earlier than for March shipment.



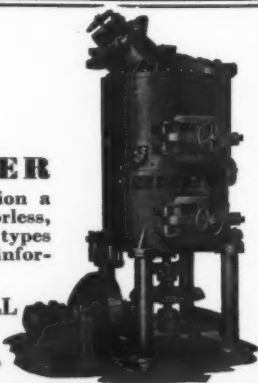
### LARD COOKER

Produces in one operation a refined lard, white, odorless, high smoke point, from all types of fat. Write for further information and catalogs.

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Tankage, Blood, Bones, Cracklings, Bonemeal,  
Hoof and Horn Meal

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# TALLOW AND GREASES ★

## WEEKLY MARKET REVIEW

**TALLOW**—A fair volume of trade and a very steady market featured tallow at New York the past week. Extra changed hands at 7½c delivered or 7½c f.o.b., unchanged from the previous week's level, with the turnover estimated at about 500,000 lbs. A scattered consumer demand was reported in the market, but some of the big soapers were said not to display any interest. However, the market appeared to be fairly well cleaned up, as far as producers were concerned although some reports indicated that there is still tallow around that could be bought at unchanged figures.

The fact that no burdensome amount of tallow is overhanging the market and that importations are on a smaller scale served to give the market a rather solid foundation. This, according to some close observers, is a situation which will be taken into account should consumer demand enlarge, as such a development is more than likely to run into very limited offerings.

At New York, edible was quoted at 8½c f.o.b., extra at 7½c f.o.b., and special at 7½c f.o.b.

At Chicago, offerings of tallow continued light and the market presented a firm appearance. At Chicago, edible was quoted at 9¼c, fancy 8@8¼c, prime packers 8@8¼c, special 7½c, and No. 1 at 7½c.

On the New York Produce Exchange tallow futures were rather quiet and about steady during the week averaging 3 higher to 1 lower, with December covering a range of 7.60 to 7.50 and May selling at 8.25c.

At Liverpool, Argentine frigorifico tallow advanced to 28s, a gain of 1s 9d on the week, while Australian tallow at Liverpool bulged to 27s, a gain of 3d for the week.

At London, the first auction since last September on tallow was held, with 368 casks offered and 58 sold. Mutton was quoted at 26s 6d to 29s 6d, beef 26s 6d to 29s and mixed 24s to 25s 6d.

**STEARINE**—The market was firmer at New York on oleo which appears to be rather scarce at the moment and difficult to quote although nominally the market was called 9¼@9½c against 9c a week ago. At Chicago, the market was rather firm and unchanged, with oleo quoted at 9½c.

**OLEO OIL**—Demand was fairly good and the market was strong at New York, with extra quoted at 12¼@12½c, prime 11¼@12c and lower grades 10¼@11¼c. At Chicago demand was fairly good and the market up ½c on the week, with extra oleo oil quoted at 11½c.

(See page 40 for later markets.)

**LARD OIL**—Demand showed im-

provement at New York and the market rose sharply following the strength in raw materials. No. 1 barrels was quoted at 10½c, No. 2 at 10¼c, extra 11¼c, extra No. 1 at 10¼c, prime 14¼c and extra winter strained 12½c.

**NEATSFOOT OIL**—Demand was fairly good at New York and the market was distinctly stronger with cold test quoted at 16¼@16½c, extra 11c, extra No. 1 at 10¼c, pure 11½c and special 11½c.

**GREASES**—The market for greases at New York was only moderately active but rather steady in tone the past week. Both producers and consumers still showed a disposition to await some new developments and the approaching year-end holidays did not aid the situation in the least. However, there was no evidence of any particular increase in offerings, while demand was scattered and more or less routine, buyers taking hold where supplies needed replenishing. The larger circles were not displaying any particular interest in the market, but were watching the situation rather closely.

At New York, choice white grease was quoted at 8½@8¾c, A white 7½@8c, B white 7¼@7½c and yellow and house at 7½@7¾c.

At Chicago, a firm tone prevailed in greases as a result of fairly good inquiry and comparatively light offerings. Choice white grease, all hog, was quoted at 8½@8¾c, A white 8c, B white 7¾c, yellow 7¼@7½c, and brown 7c.

### CANADIAN EXPORTS TO U. S.

	Oct., 1936.	10 mos., 1936.	10 mos., 1935.
Cattle, No. ....	12,145	178,823	96,156
Calves, No. ....	661	49,060	19,060
Hogs, No. ....	6,795	46,748	8,039
Sheep, No. ....	167	1,502	1,234
Beef, lbs. ....	51,800	1,677,700	5,607,500
Bacon, lbs. ....	139,500	1,764,400	317,700
Pork, lbs. ....	930,500	9,016,800	3,364,300
Mutton & lamb, lbs. ....		6,500	9,600
Canned meat, lbs. ....	20	3,540	1,574
Lard, lbs. ....		1,000	100
Lard compound, lbs. ....		478,400	498,000

### BY-PRODUCTS MARKETS

Chicago, Dec. 3, 1936.

#### Blood.

Blood market quiet with last sales \$4.25, Chicago. South American offered at \$3.70 c.i.f.

Unit. Ammonia.  
Unground .....\$ @4.25

#### Digester Feed Tankage Materials.

Offerings light, buying interest limited. Fancy low test \$4.50@4.75 and 10c, Chicago. Ordinary grades low test \$4.15@4.25 and 10c.

Unground, 10 to 12% ammonia...\$4.25@4.40 & 10c  
Unground, 6 to 10%, first quality. 4.15@4.25 & 10c  
Liquid stick.....2.50

#### Packinghouse Feeds.

Market for animal feeds continues strong, with prices unchanged from the previous week.

Carlots, Per ton.  
Digester tankage meat meal, 60%...\$ @60.00  
Meat and bone scraps, 50%.....@55.00  
Steam bone meal, 65%, special feed-  
ing, per ton.....@27.50  
Raw bone meal for feeding.....@35.00

#### Dry Rendered Tankage.

Crackling market quiet and offerings light.

Hard pressed and exp. unground per unit protein.....\$ .90@.92½  
Soft prod. pork, ac. grease & quality, ton.....@60.00  
Soft prod. beef, ac. grease & quality, ton.....@55.00

#### Fertilizer Materials.

Ground fertilizer tankage, 10 to 11% ammonia, nominally \$3.75 and 10c, f.o.b. Chicago, in bulk.

High grd. tankage, ground, 10@ 11% am.....\$ @ 3.75 & 10c  
Bone tankage, ungrd., low gr., per ton.....@18.00  
Hoof meal.....@ 2.75

#### Bone Meals (Fertilizer Grades).

Bone meal market unchanged and firm.

Per ton.  
Steam, ground, 3 & 50.....\$18.50@19.00  
Steam, ground, 2 & 26.....@18.00

#### Animal Hair.

Hog hair in demand in carlots or on

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FOR Hot Water Heaters, Hog Scalding and Dehairing, Ham and Sausage Cooking, Smoke Houses, Storage and Thawing Rooms, etc.

Increase your profits and improve the quality of your product with Powers Automatic Temperature Control. Stop spoiled products and waste of steam due to overheating caused by errors of hand control. Write for bulletins.

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ALSO 41 OTHER CITIES

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contract, either coil dried or processed. November-March take-off can be moved at fair price.

Coil and field dried hog hair.....2 @4c  
Processed, black winter, per lb.....6 @8c  
Cattle switches, each\*.....1½@1¼c  
\*According to count.

### Horns, Bones and Hoofs.

Demand good for hoofs and horns for fertilizer purposes.

Per ton.  
Horns, according to grade.....\$45.00@75.00  
Cattle hoofs.....@30.00  
Junk bones.....17.50@18.00  
(Note—foregoing prices are for mixed carloads of unassorted materials indicated above.)

### Gelatine and Glue Stocks.

Market for glue stocks firm.

Calf trimmings.....\$30.00@32.00  
Pickled sheep trimmings.....@20.00  
Sinews, pizzles.....@25.00  
Cattle jaws, skulls and knuckles.....26.50@27.50  
Hide trimmings.....@18.00  
Pig skin scraps and trim, per lb., L.C.L. @ 5c

## FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY.

### Ammoniates.

Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports: Dec. 1936 to June 1937.....\$ @26.00  
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York.....nominal  
Blood, dried, 16% per unit.....@ 3.90  
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory.....3.75 & 10c  
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c. i. f.....@43.00  
Fish scrap, acidulated, 6% ammonia, 3% A.P.A. f.o.b. fish factories.....2.50 & 50c  
Soda nitrate, per net ton: bulk, Dec. 1936 to June 1937, inclusive.....@25.50  
In 200-lb. bags.....@26.80  
In 100-lb. bags.....@27.50  
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....3.85 & 10c  
Tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....4.00 & 10c

### Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c. i. f.....@24.25  
Bone meal, raw, 4½ and 50 bags, per ton, c. i. f.....@31.00  
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....@ 8.00

### Dry Rendered Tankage.

50% unground.....@90c  
60% ground.....@92½c

## SOIL PROGRAM AND MEAT

Price declines may follow any marked increase in the number of cattle or lambs raised in the Corn Belt which results from the soil conservation program, unless accompanied by a corresponding decrease in numbers grazed in the West, according to S. P. Arbios, president, California Wool Growers Association. He told association members at their recent convention that the supply of pork would be reduced under the program but that it would take time to change national food habits from pork to beef and lamb and that at first this shift might need the stimulation of low price.

He declared that the association was still opposed to reciprocal trade agreements, the Argentine sanitary pact and any reduction in present tariff on lambs, sheep or wool.

## VALUE OF SOYA PRODUCTS

Growers of soybeans and processors and users of the processed products participated in a two-day Soybean Institute at the Agricultural Club in Chicago in a recent week. "The Economic Place of Soybeans, Present and Future," was discussed by Dr. J. C. Hackleman, of the University of Illinois, president of the American Soybean Association. Other discussions related to the value of the soybean as an animal feed, the industrial uses of the bean and the value of its products when used in the making of human food.

Considerable attention was paid to the value of soybean products in human food, the high nutritive value of soybean flour in bread, in pancake flour, as an ingredient of sausage and other prepared meat products, and tribute was paid to the fine job being done by the processors of these products. The growing use of soybean oil in the manufacture of vegetable compound, oleomargarine, mayonnaise and salad dressing was also pointed to.

Making a plea for extraction of the oil from soybeans before they are fed to hogs, Homer R. Davison, vice-president of the Institute of American Meat Packers, outlined the evidence against the use of whole soybeans for feeding purposes, and the fact that the industry found it necessary to protect itself as far as possible by paying a reduced price for hogs from areas where soybeans are fed extensively.

Mr. Davison said that the consumption of pork meats at the present time is only about half what it was formerly, because of reduced supplies. However, in the meantime other foods have been taking the place of pork meats, and as the farmer increases his hog crop an extra effort will be necessary to market it advantageously. Quality in pork products will be necessary to back up the claims that are made for increasing consumption of this class of meats. "The problem is a simple one but a vital one," Mr. Davison said. "The thing to be done is to get the oil out of the bean before it is used for hog feed."

## REJECT AID FOR HOME FATS

California's tax of 10 cents per lb. on margarine containing other than certain specified fats and oils was rejected by the state's voters in a referendum on November 3, by a vote of 1,192,241 to 306,347. The tax measure was enacted to be effective in April, 1935, but its opponents petitioned for a referendum and the law has been held up. The California law would have imposed a tax of 10 cents per lb. on all margarine sold which contained a fat or oil ingredient other than any one or more of the following: oleo oil, oleo stock, oleo stearine from cattle, neutral lard from hogs, sheep fat, cottonseed oil, peanut oil, corn oil or milk fat. Interests importing foreign oils led in the campaign which defeated the tax.

## COTTON OIL TRADING

COTTONSEED OIL.—Valley and Southeast crude was quoted at 9.12½ bid, 9.25 asked; Texas 9.00 nom. at common points, Dallas 9.12½ nom.

Market transactions at New York:

Friday, November 27, 1936

Spot	Sales	Range—		Closing—	
		High.	Low.	Bid.	Asked.
Nov.	.....	.....	.....	a	.....
Dec.	74	1029	1012	1029	a trad
Jan.	26	1038	1030	1039	a 1042
Feb.	.....	.....	.....	1045	a nom
Mar.	69	1048	1039	1048	a 1049
April.	.....	.....	.....	1055	a nom
May	129	1059	1048	1059	a trad
June	.....	.....	.....	1060	a nom

Saturday, November 28, 1936

Spot	Sales	High.	Low.	Bid.	Asked.
Dec.	14	1038	1025	1038	a trad
Jan.	4	1048	1042	1047	a 1048
Feb.	.....	.....	.....	1050	a nom
Mar.	67	1061	1055	1060	a 1061
April.	.....	.....	.....	1065	a nom
May	72	1074	1067	1073	a trad
June	.....	.....	.....	1075	a nom
July	.....	.....	.....	a	.....

Monday, November 30, 1936

Spot	Sales	High.	Low.	Bid.	Asked.
Dec.	4	1051	1048	1051	a 1060
Jan.	32	1063	1051	1060	a trad
Feb.	.....	.....	.....	1065	a nom
Mar.	131	1075	1067	1074	a trad
April.	.....	.....	.....	1080	a nom
May	170	1089	1080	1085	a 1084
June	.....	.....	.....	1095	a nom
July	.....	.....	.....	a	.....

Tuesday, December 1, 1936

Spot	Sales	High.	Low.	Bid.	Asked.
Dec.	3	1060	1059	1052	a 1060
Jan.	41	1063	1055	1058	a trad
Feb.	.....	.....	.....	1065	a nom
Mar.	141	1075	1068	1070	a trad
April.	.....	.....	.....	1080	a nom
May	201	1089	1080	1084	a 1085
June	.....	.....	.....	1090	a nom
July	34	1095	1090	1093	a 1096

Wednesday, December 2, 1936

Spot	Sales	High.	Low.	Bid.	Asked.
Dec.	7	1068	1060	1064	a 68tr
Jan.	6	1059	1050	1053	a 1056
Feb.	.....	.....	.....	1065	a nom
Mar.	122	1073	1058	1063	a 58tr
April.	.....	.....	.....	1070	a nom
May	144	1089	1074	1078	a 74tr
June	.....	.....	.....	1090	a nom
July	16	1095	1085	1085	a trad

Thursday, December 3, 1936

Spot	Sales	High.	Low.	Bid.	Asked.
Dec.	.....	1050	1049	1055	a 1065
Jan.	.....	1052	1047	1056	a 1058
Mar.	.....	1067	1058	1067	a trad
May	.....	1080	1071	1080	a 1081
July	.....	1089	1080	1087	a 1090

(See page 40 for later markets.)

## EQUIPMENT BARGAINS

Watch the Classified Advertisements page for bargains in equipment.

The National Provisioner



# VEGETABLE OILS ★

## WEEKLY MARKET REVIEW

**A** HUGE daily turnover and a strong market featured cottonseed oil futures at New York during the past week. The turnover on Tuesday totaled 420 lots, within seven lots of the previous record daily turnover. A huge wave of buying swept over the ring, coming from all sources, and brought about covering of shorts and catching of stop loss orders. The upturn carried the distant months, which are the most active, up about 90 points from the season's low.

The advance was brought about by two major factors: First, the announcement that England would build up a reserve supply of foodstuffs for any emergency, in which a substantial quantity of oleomargarine would be included; second, by an advance in lard and corn to new season's highs. The swells naturally attracted heavy profit taking, as well as increased hedge selling. Somewhat of a setback followed on Wednesday.

The advance in oil was somewhat surprising. However, it was apparent that the market was reflecting strength in oils abroad, strength in the chief competitor, lard, and some improvement recently in cash oil and compound demand. It was also influenced by a tendency on the part of private cotton crop estimators to lower the cotton crop moderately from the last Government estimate.

### Developments Abroad

At times the strength in the market and a good deal of buying was based on reports that houses with English connections and other foreign interests were taking hold of the market. There were reports that domestic and foreign traders who have been successful in the cocoa futures market were buyers in the cotton oil market. However, on the rise there was evidence of some selling for foreign account. There was some uneasiness over a report that England would accumulate a billion lbs. of oleomargarine. It was felt that should this materialize it will have a strengthening effect upon foreign oils in general and would slow up any movement of foreign oils to the U. S. and subsequently prove constructive on domestic oil values.

The unsettled and serious aspect of the foreign political situation gave considerable basis to the reports that England would accumulate food supplies. It was noted that Italy was buying wheat in North America, Argentina and Australia.

In the main, the corn price appeared to be largely responsible for the lard strength in that the corn-hog ratio continues disappointingly small and indicates unprofitable feeding.

**COCOANUT OIL**—Sellers were a little more willing to quote prices during the past week, indicating 7½¢ for nearby at New York and 7½¢ for February forward. Copra at New York and London showed little change with offerings light, but abroad copra held at about the season's best levels. Reports that England would accumulate emergency supplies of foodstuffs aided this market somewhat in that considerable oleomargarine is expected to be included.

**SOYA BEAN OIL**—Trade was fairly active at New York with business passing at the 8½¢ level and sellers later quoting 8½¢ for February-April.

**CORN OIL**—The market was very steady at New York with inquiry better. Chicago quoted the market about 9.20¢ bid, with sellers asking 9½¢ although the latter might be shaded.

**PALM OIL**—The market was steady at New York but trade appeared routine with spot Nigre quoted at 5½¢; shipment Nigre, 4¼¢, and Sumatra oil late next year 4.90¢.

**PALM KERNEL OIL**—The market was quiet and steady at New York with March-April shipment held at 6.40¢.

**OLIVE OIL**—Demand was better at New York and tank prices

were ½¢ higher with sellers quoting 9½¢.

**PEANUT OIL**—The market was stronger with the upturn in cotton oil. At New York crude peanut oil was quoted at 9¼¢. A good trade passed in refined at 12½¢ for white oil.

### COOKING OIL RATES

Although recognizing the railroads' desire to insure that edible vegetable oil products move at freight rates similar to those on lard and lard substitutes, and not lower ones, the Interstate Commerce Commission (I. and S. No. 4039) has overruled a proposal to apply high rates on oils and fats in small containers and lower rates on such commodities in larger containers. Such a change, the commission declared, would not clear up the situation under which edible vegetable oil products have sometimes moved at the lower vegetable oil freight rates.

The difficulty is caused by the fact that there is one set of rates for vegetable oils and related products, established by the commission after a study of the cottonseed rate structure, and these rates do not apply to edible oils, although many of the products are convertible for edible purposes. Cooking and salad oils and lard substitutes take higher rates based on the packinghouse products rate structure.

The commission recommended amendment of carriers' tariffs to state specifically that rates on vegetable oil should not be applied to cooking oil, salad oil, lard substitutes and vegetable shortening. It was suggested that application of higher rates on deodorized oils than on those not deodorized would be one way of meeting the classification problem.

"None of the vegetable oils is commercially salable as an edible product," the commission stated, "until it has been specially deodorized, and none of them is so deodorized except to make it edible. If, therefore, a tariff provision stating that the vegetable oil rates are not applicable on cooking oil would require to be fortified by a definition of cooking oil, it could apparently be accurately defined as any liquid oil which has been made suitable for human consumption by deodorizing."

### SOUTHERN MARKETS

#### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., December 3, 1936.—Cotton oil futures and spots have advanced suddenly and most impressively on liberal sales of both crude and refined. It is estimated about 800 tank cars of crude changed hands this week at 9¢@9¼¢ per lb., f.o.b. mills, for shipment immediate to March. Bleachable is in good demand, all positions, basis 10½¢ per lb., c.a.f., Midwestern points. It is thought fully three fourths of season's seed and crude oil supply has already been marketed. Aside from occasional minor setbacks gradually higher markets are expected.

#### Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., December 3, 1936.—Crude cottonseed oil 8½¢ lb. Valley; cottonseed meal, \$33.00@33.50, f.o.b. Memphis. Prompt shipment.

#### Dallas.

(Special Wire To The National Provisioner.)

Dallas, Texas, December 3, 1936.—Forty-three per cent cotton seed cake and meal, basis, Dallas, for interstate shipment, \$35.50. Prime cottonseed oil was quoted at Dallas at 8½¢@9¢.

### HULL OIL MARKETS

(Special Cable to The National Provisioner.)

Hull, England, Dec. 3, 1936.—Refined cottonseed oil, 30s 6d. Egyptian crude cottonseed oil, 28s.

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS

### Provisions

Hog products were strong during latter part week with speculative buying. However, with cash lard demand reported poor, packers were hedging more freely. Top hogs eased to \$10.00 at Chicago.

### Cottonseed Oil

Large trading, general outside buying continued in cotton oil and market reached new season's high Friday, with May delivery crossing 11c. Profit taking and hedging were readily absorbed. Traders were paying little attention to outside developments and offerings showed a tendency to increase at these levels. South east and Valley crude, 9½c bid; Texas, 9½c bid.

Quotations on bleachable cottonseed oil at close of market on Friday were: Dec., \$10.74@10.76; Jan., \$10.69@10.70; Mar., \$10.79; May, \$10.95@10.98; July, \$11.03. Tone strong; 357 sales.

### Tallow

Tallow, extra 7½c lb., f.o.b.

### Stearine

Stearine, 9½c lb. sales.

### Friday's Lard Markets

New York, December 4, 1936.—Prices are for export. Lard, prime western \$12.90@13.00; middle western, \$12.80@12.90; city 12½@12½c; refined Continent, 13½c; South American, 13½c; Brazil kegs, 13½c; compound, 12½c in carlots.

## ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to December 4, 1936, show exports from that country were as follows: To the United Kingdom, 125,125 quarters; to the Continent, 4,729. Last week to the United Kingdom, 18,336 quarters; to the Continent, 18,104.

## MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended December 4, 1936, totaled 429,833 lbs. lard, and 7,380 lbs. bacon.

## FAT ON HOG CASINGS

Is too much fat going to the casing room on your hog bungs? Read chapter 2 of "PORK PACKING," The National Provisioner's pork plant book.

## BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, December 4, 1936—General provision market dull; poor demand for hams but improvement in prospect; fair demand for pure lard.

Friday's prices were: Hams, American cut, 91s; hams, long cut, exhausted; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 82s, Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 78s; Canadian Cumberlands, 76s, spot lard, 67s.

## LIVERPOOL PROVISION PRICES

Prices of first quality product at Liverpool for the week ended November 18, 1936, with comparisons:

	Nov. 18, 1936.	Nov. 11, 1936.	Nov. 20, 1935.
American green bellies	\$18.12	\$17.99	Nominal
Danish Wiltshire sides	19.65	19.59	\$18.76
Canadian green sides	17.57	17.52	15.83
American short cut green hams	20.52	20.46	19.64
American refined lard	13.92	13.83	16.41

## KINDS OF LIVESTOCK KILLED

Classification of livestock slaughtered under federal inspection in the United States during October:

	Cattle	Hogs	Sheep and lambs
	(000 omitted.)		
Steers.			
Cows and heifers.			
Bulls and stags.			
Sows.			
Barrows.			
Stags and boars.			
Lambs and yearlings.			
Sheep.			
NUMBER.			
Oct., 1936	415	668	41
Sept., 1936	445	579	47
10-yr. Oct. av.	369	476	32
PER CENT.			
Oct., 1936	36.89	59.43	3.68
Sept., 1936	41.53	54.05	4.42
10-yr. Oct. av.	42.07	54.28	3.65

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 28, 1936, were 4,254,000 lbs.; previous week, 4,456,000 lbs.; same week last year, 2,997,000 lbs.; from January 1 to November 28 this year, 199,452,000 lbs.; same period a year ago, 226,929,000 lbs.

Shipments of hides from Chicago for the week ended November 28, 1936, were 5,076,000 lbs.; previous week, 5,303,000 lbs.; same week last year, 4,695,000 lbs.; from January 1 to November 28 this year, 201,377,000 lbs.; same period a year ago, 272,697,000 lbs.

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Dec. 4, 1936 with comparisons, are reported as follows:

	Week ended Dec. 4.	Prev. week.	Cor. week, 1935.
Spr. nat. str.	15% @16n	15% @16n	@15n
Hvy. nat. str.	@15½	@15½	@14½
Hvy. Tex. str.	@15½	@15½	@14½
Hvy. butt brand'd str.	@15½	@15½	@14½
Hvy. Col. str.	@15	@15	@14
Ex-light Tex. str.	@13	@13	@11
Brand'd cows.	@13	@13	@11
Hvy. nat. cows	@14	@14	11½ @11½
Lt. nat. cows	@13½	@13½	@11
Nat. bulls	@11	@11	@11
Brand'd bulls	@10	@10	@9
Califskins	23 @25n	22 @25n	18 @22
Kips, nat.	@17	@17	@14½
Kips, ov-wt.	@15½	@15½	@13
Kips, brand'd	@13½	13½ @14	@11
Slunks, reg.	1.15 @1.25	@1.15	@1.00
Slunks, hris.	.55 @.60	.50 @.55	.35 @.40n

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

## CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	12½ @13	12½ @13	10 @10½
Branded	11½ @12½	11½ @12½	9½ @9½
Nat. bulls	9½ @10	9½ @10	8½ @9
Brand'd bulls	8½ @9	8½ @9	7½ @8
Califskins	21 @22½	20½ @22	16 @18
Kips	15 @15½	@15n	@13
Slunks, reg.	1.00 @1.10n	90 @1.00n	70 @.80n
Slunks, hris.	.40 @.50n	35 @.45n	25 @.30n

## COUNTRY HIDES.

Hvy. steers	9½ @9½	9 @9½	@8½
Hvy. cows	9½ @9½	9 @9½	@8½
Butts	10½ @11½	10½ @11½	8½ @9½
Extremes	12 @12½	11½ @12	9 @9½
Bulls	8 @8½	7½ @8	@6
Califskins	15 @15½	14 @15	10½ @11½
Kips	12½ @12½	11½ @12½	9½ @10½
Light calf.	90 @1.00	90 @1.00	70 @.85n
Deacons	90 @1.00	90 @1.00	70 @.85n
Slunks, reg.	.75 @.90n	75 @.90n	50 @.60n
Slunks, hris.	.15 @.20n	15 @.20n	10 @.15n
Horsehides	3.50 @4.25	3.30 @4.00	3.85 @4.25

## SHEEPSKINS.

Pkr. lmb.	2.20 @2.35
Sm. pkr.	
Lambs	1.90 @2.00
Pkr. shearings	1.15 @1.35
Dry pelts	.20 @.21
	1.75 @1.80
	1.15 @1.35
	19½ @21
	@17n

## N. Y. HIDE FUTURE MARKETS

Saturday, Nov. 28, 1936—Close: Dec. 13.17 n; Mar. 13.44 sale; June 13.74@13.77; Sept. 14.03 n; Dec. (1937) 14.31 n; sales 21 lots. Closing 3@9 higher.

Monday, Nov. 30, 1936—Close: Dec. 13.06 n; Mar. 13.35@13.40; June 13.67@13.68 sales; Sept. 13.96@13.99; Dec. (1937) 14.24 n; sales 43 lots. Closing 7@11 lower.

Tuesday, Dec. 1, 1936—Close: Dec. 12.93 n; Mar. 13.22@13.23 sales; June 13.53@13.55 sales; Sept. 13.85 sale; Dec. (1937) 14.13 n; sales 60 lots. Closing 11@14 lower.

Wednesday, Dec. 2, 1936—Close: Dec. 13.10 n; Mar. 13.29@13.40 sales; June 13.67 sale; Sept. 13.95@14.00; Dec. (1937) 14.23 n; sales 103 lots. Closing 10@18 higher.

Thursday, Dec. 3, 1936—Dec. 13.31 n; Mar. 13.60 sale; June 13.90 sale; Sept. 14.16@14.18; Dec. (1937) 14.46 n; sales 139 lots. Closing 21@23 higher.

Friday, Dec. 4, 1936—Close: Dec. 13.45@13.50; Mar. 13.75 sale; June 14.05 sale; Sept. 14.33@14.38; Dec. (1937) 14.60@14.65; sales 132 lots. Closing 14@17 higher.

# HIDES AND SKINS

## WEEKLY MARKET REVIEW



### Chicago

**PACKER HIDES.**—Trading in packer hides did not open up this week until around mid-week but total sales finally reached 200,000 hides, scattered over the last three days. Extreme light native steers moved up a half-cent, bringing them in line with the last advance on light cows; all other descriptions moved at steady prices. With the late Nov. hides moving, and into Dec. at some points, steady prices figure really at a slight advance.

Packers had been endeavoring early to get  $\frac{1}{4}$  c up on light cows and  $\frac{1}{4}$  @  $\frac{1}{2}$  c up for branded cows but tanners were inclined to wait until they could secure commensurate advances on leather before paying any advance. There were also offerings of re-sale hides available at steady prices, from speculators who bought the Oct. take-off earlier, and late this week such speculators replaced their holdings of branded cows to some extent with Nov. hides.

One packer sold 10,000 Nov. native steers at  $15\frac{1}{2}$  c. Association sold 1,200 Nov. extreme light native steers early at  $13\frac{1}{2}$  c, steady, but two packers later moved 7,500 at 14c, or  $\frac{1}{2}$  c up.

Total of 13,000 butt branded steers moved at  $15\frac{1}{2}$  c, steady. Colorados were wanted but packers were not willing to sell except with butt brands; total of 16,000 Colorados sold at 15c, steady. One lot of 1,500 heavy Texas steers sold at  $15\frac{1}{2}$  c, steady; 2,800 light Texas steers moved at 14c, steady; 1,000 extreme light Texas steers sold at 13c.

Heavy native cows offered at 14c, steady; bidding  $13\frac{1}{2}$  c. Total of 55,400 light native cows sold at  $13\frac{1}{2}$  c, mostly Nov. take-off but a few Oct. included; sales ran in instances 60@70% of the less desirable northern points, balance River points. Total of 14,000 Nov. branded cows sold early mid-week at 13c, steady; Association sold 2,000 Nov.-Dec. at 13c; resales of 10,000 reported at 13c; finally two packers sold 75,000 Nov.-Dec. branded cows at 13c, with speculators showing most interest.

Native bulls were cleaned up last week at 11c, branded at 10c.

A Salt Lake City packer sold 1,500 Dec. hides at 15c for branded steers and 13c for branded cows, late this week.

Shoe production for October of 39,361,698 pairs was very close to Sept. production of 40,444,052 and remains considerably above last year. For the ten months of this year, 345,462,901 pairs were reported, as against 327,098,120 for same period last year, with a new record for the year in sight.

**OUTSIDE SMALL PACKER HIDES.**—Outside small packer all-weight natives are quotable  $12\frac{1}{2}$  @  $12\frac{1}{2}$  c, f.o.b. nearby shipping points, for good

stock, brands  $\frac{1}{2}$  c less; some buyers' ideas  $\frac{1}{4}$  c less, with sellers asking 13c. Chicago take-off  $13$  @  $13\frac{1}{4}$  c nom.

**PACIFIC COAST.**—Trading awaited in the Coast market. One packer advanced asking prices to  $13\frac{1}{2}$  c for steers and 12c for cows, flat, f.o.b. northwest point, for some unsold Sept.-Oct. hides.

**FOREIGN WET SALTED HIDES.**—South American market active and higher. Total of 13,000 Argentine steers sold early to Russia and 8,000 to the States at 92 pesos, equal to  $14\frac{1}{4}$  @  $14\frac{1}{4}$  c, c.i.f. New York, as against 90 pesos or  $14\frac{1}{2}$  c last week. Later, 4,000 Wilson and 4,000 Anglo steers sold to the States at 92 pesos, figuring closer to  $14\frac{1}{4}$  c.

**COUNTRY HIDES.**—Trading has been rather light in country hides but prices are quoted more firmly late this week. While some houses report offerings a bit more liberal, the present hides are of fairly good quality and offerings generally are not pressing on the market; earlier trading cleaned up a good part of country stocks. Untrimmed all-weights are usually firmly held at  $10\frac{1}{2}$  c, selected, delivered Chicago, although some buyers give  $10$  @  $10\frac{1}{4}$  c as their paying limits. Heavy steers and cows quoted  $9\frac{1}{2}$  @  $9\frac{3}{4}$  c, trimmed. Sales of trimmed buff weights reported at 11c. Trimmed extremes are firm at 12c and  $12\frac{1}{4}$  c reported paid for especially good stock, although one car was reported at  $11\frac{1}{2}$  c. Bulls quoted 8c paid to  $8\frac{1}{2}$  c asked; glues 7 $\frac{1}{2}$  @ 8c. All-weight branded  $8\frac{1}{2}$  @ 9c flat.

**CALFSKINS.**—Some early offerings of packer Nov. calfskins have since been withdrawn and higher prices will undoubtedly be asked. Last trading was a car Oct.-Nov. northern heavies at 24c several weeks back, at  $\frac{1}{2}$  c over earlier sales; lights, under  $9\frac{1}{2}$  lb., last sold at  $24\frac{1}{2}$  c. Considerable interest reported on the part of buyers.

At the close of last week, two cars Chicago city 8/10 lb. calf sold at 22c, and three or more cars 10/15 lb. at 21c; couple more cars reported this basis but not confirmed; these prices now bid, with  $\frac{1}{4}$  c more asked. Outside cities, 8/15 lb., quoted around  $21\frac{1}{2}$  c; mixed cities and countries  $18$  @  $19$  c; straight countries  $15$  @  $15\frac{1}{2}$  c flat. One lot of 2,500 light calf and deacons sold at close of last week at \$1.65, or 5c up; more wanted.

**KIPSKINS.**—One packer this week moved Oct. production of 11,000 kipskins at steady prices, 17c for northern natives and  $15\frac{1}{2}$  c for northern over-weights, southern a cent less, brands at  $13\frac{1}{2}$  c. Trading awaited on Nov. kipskins.

Chicago city kipskins quoted  $15$  @  $15\frac{1}{2}$  c nom. Outside cities  $14\frac{1}{2}$  @  $15$  c; mixed cities and countries  $13\frac{1}{2}$  @  $14$  c; straight countries around  $12\frac{1}{2}$  c flat.

Bids at last trading price of \$1.15 for packer Nov. regular slunks; packers' ideas  $5$  @  $10$  c higher.

**HORSEHIDES.**—Market firmer on horsehides, with choice city renderers with full manes and tails quoted \$4.10 @ 4.25, selected, f.o.b. nearby good sections; ordinary trimmed renderers \$3.90 @ 4.00, delivered Chicago; mixed city and country lots around \$3.50, Chicago, up to \$3.65 for choice lots.

**SHEEPSKINS.**—Dry pelts quoted  $20$  @  $21$  c per lb., delivered Chicago, for full wools. Production of packer shearlings extremely small now, with market quoted in a nominal way  $1.15$  @  $1.35$  for No. 1's,  $75$  @  $85$  c for No. 2's and  $55$  @  $65$  c for No. 3's; one packer's last sales of No. 1's at top figure but now pulling them. Pickled skins very strong, with sales reported early at \$7.50 per doz. at Chicago and later \$8.00 reported paid for Dec. lambs; sheep usually quotable \$1.00 over lambs. Packer lamb pelts strong, with sales of outside packers reported early better than \$2.80 per cwt. live lamb, and some quoting \$3.00 per cwt. now; sheep out and quoted  $1.50$  @  $2.00$  each, according to value. Outside small packer lamb pelts range  $1.90$  @  $2.00$  each, according to quality, section, etc.

### New York

**PACKER HIDES.**—A third packer sold Nov. native steers this week at 16c, steady, and all packers moved their Nov. branded steers at  $15\frac{1}{2}$  c for butt brands and 15c for Colorados, upwards of 25,000 hides involved. One packer still holds couple cars Oct. and Nov. native steers.

**CALFSKINS.**—Advances of 5c or more paid this week when collectors sold upwards of 40,000 calfskins, 5-7's at \$1.90, 7-9's at \$2.40, and 9-12's at \$2.90, with some quiet sales later on 7-9's and 9-12's at prices reported to have been  $2\frac{1}{2}$  @  $5$  c higher. Packer 5-7's quotable around  $2.05$  @  $2.10$  nom., 7-9's about \$2.65, and 9-12's around \$3.25, with higher asked.

### WEEKLY HIDE IMPORTS

Imports of cattle hides at leading U. S. ports for week ended November 21:

Week Ending	New York	Boston	Phila.
Nov. 21, 1936.....	13,058	.....	.....
Nov. 14, 1936.....	91,692	15,981	4,000
Nov. 7, 1936.....	56,921	10,801	16,953
Dec. 31, 1936.....	11,835	1,149	.....
Total 1936.....	1,900,401	93,311	92,072
Nov. 23, 1935.....	23,293	18	42
Nov. 16, 1935.....	151,078	259	.....
Total 1935.....	1,764,927	71,671	29,817
Total so far: 1936-2,085,784* — 1935-1,866,415*			

\*Does not include Imports at Norfolk.

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# LIVE STOCK MARKETS ★

## WEEKLY REVIEW

### LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, December 3, 1936, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded).	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. wt., 140-160 lbs.,					
Good-choice	\$ 8.50@ 9.65	\$ 8.85@ 9.55	\$ 8.25@ 9.25	\$ 8.50@ 9.30	\$ 8.50@ 9.20
Medium	7.85@ 9.25	8.15@ 9.35	7.75@ 8.90	7.75@ 8.75	8.00@ 8.85
Lt. wt., 168-180 lbs.,					
Good-choice	9.10@ 9.90	9.35@ 9.95	8.90@ 9.40	8.75@ 9.60	8.90@ 9.35
Medium	8.50@ 9.50	8.65@ 9.75	8.50@ 9.25	8.25@ 9.30	8.50@ 9.00
Lt. wt., 180-200 lbs.,					
Good-choice	9.35@ 10.10	9.85@ 10.05	9.25@ 9.60	9.35@ 9.85	9.20@ 9.55
Medium	8.85@ 9.75	9.15@ 9.95	8.75@ 9.40	9.00@ 9.55	8.65@ 9.25
Med. wt.,					
200-220 lbs., gd.-ch.	9.60@ 10.20	10.00@ 10.15	9.40@ 9.65	9.55@ 9.90	9.40@ 9.75
220-250 lbs., gd.-ch.	9.90@ 10.25	10.00@ 10.15	9.40@ 9.65	9.60@ 9.90	9.65@ 9.75
Hvy. wt.,					
250-290 lbs., gd.-ch.	9.85@ 10.25	10.00@ 10.15	9.40@ 9.65	9.60@ 9.90	9.65@ 9.75
290-350 lbs., gd.-ch.	9.80@ 10.25	9.85@ 10.10	9.40@ 9.65	9.55@ 9.85	9.50@ 9.75
PACKING SOWS:					
275-350 lbs., good	9.40@ 9.60	9.15@ 9.40	9.35@ 9.40	9.15@ 9.40	9.10@ 9.30
350-425 lbs., good	9.30@ 9.35	9.00@ 9.35	9.35@ 9.40	9.00@ 9.35	8.85@ 9.20
425-550 lbs., good	9.10@ 9.50	8.85@ 9.15	9.30@ 9.40	8.85@ 9.20	8.50@ 9.00
275-550 lbs., medium	8.50@ 9.40	8.15@ 9.10	9.00@ 9.25	8.25@ 9.25	8.40@ 9.20
SLAUGHTER PIGS, 100-140 lbs.:					
Good-choice	7.75@ 8.75	7.25@ 9.00	6.75@ 8.60	7.50@ 8.75	7.25@ 8.65
Medium	6.65@ 8.50	6.40@ 8.75	6.00@ 8.25	6.75@ 8.50	6.50@ 8.00
Slaughter Cattle, Calves and Vealers:					
STEERS, 550-900 lbs.,					
Choice	11.00@ 12.00	10.75@ 11.75	10.25@ 11.75	10.50@ 11.65	9.50@ 11.50
Good	9.25@ 11.25	9.25@ 10.75	9.25@ 10.75	8.50@ 10.85	8.65@ 10.65
Medium	7.25@ 9.50	7.00@ 9.50	7.00@ 9.25	6.25@ 9.00	6.25@ 9.15
Common (plain)	5.25@ 7.50	5.25@ 7.00	5.25@ 7.25	5.00@ 6.25	4.85@ 6.75
STEERS, 900-1100 lbs.,					
Prime	12.00@ 12.75		11.75@ 12.25	11.50@ 12.00	
Choice	11.25@ 12.00	10.75@ 12.00	10.75@ 11.75	10.75@ 11.65	10.65@ 11.65
Good	9.50@ 11.25	9.50@ 11.00	9.25@ 10.75	9.00@ 10.85	9.00@ 10.65
Medium	7.50@ 9.50	7.00@ 9.50	7.25@ 9.25	6.25@ 9.00	6.75@ 9.15
Common (plain)	5.75@ 7.50	5.50@ 7.00	5.50@ 7.25	5.00@ 6.25	5.15@ 6.90
STEERS, 1100-1300 lbs.,					
Prime	12.00@ 12.75		11.50@ 12.00	11.25@ 11.85	
Choice	11.25@ 12.25	10.75@ 12.00	10.75@ 11.75	10.50@ 11.50	10.40@ 11.50
Good	9.50@ 11.25	9.50@ 11.00	9.25@ 10.75	8.75@ 10.75	8.85@ 10.65
Medium	7.50@ 9.50	7.00@ 9.50	7.25@ 9.25	6.25@ 9.00	6.75@ 9.00
STEERS, 1300-1500 lbs.,					
Prime	11.00@ 12.50		10.50@ 11.75	10.75@ 11.65	
Choice	10.50@ 11.50	10.25@ 11.35	10.00@ 11.25	10.00@ 11.25	10.00@ 11.00
Good	9.50@ 11.00	9.25@ 10.75	9.25@ 10.75	8.75@ 10.50	8.65@ 10.25
HEIFERS, 550-750 lbs.,					
Choice	10.75@ 11.75	10.00@ 11.00	9.75@ 11.00	10.00@ 10.75	9.15@ 10.75
Good	8.75@ 10.75	8.50@ 10.00	8.25@ 9.75	8.00@ 10.00	7.75@ 9.75
Common (plain), medium	4.75@ 8.75	4.25@ 8.50	4.25@ 8.25	4.25@ 8.00	4.50@ 8.15
HEIFERS, 750-900 lbs.,					
Good-choice	8.00@ 12.25		8.00@ 11.00	7.75@ 10.75	8.15@ 11.00
Common (plain), medium	4.75@ 8.75		4.25@ 8.25	4.25@ 8.00	4.75@ 8.15
COWS:					
Choice	6.50@ 7.50				
Good	5.50@ 6.50	5.00@ 6.00	5.25@ 6.25	4.85@ 6.00	5.25@ 6.00
Common (plain), medium	4.25@ 5.50	4.00@ 5.00	4.00@ 5.25	3.85@ 4.85	4.15@ 5.25
Low cutter-cutter	3.40@ 4.25	2.75@ 4.00	3.25@ 4.00	2.75@ 3.85	3.00@ 4.15
BULLS (Yearlings excluded):					
Good (beef)	5.50@ 6.25	5.25@ 5.75	5.00@ 5.50	4.75@ 5.25	5.00@ 5.50
Cutter, com. (plain), med.	4.25@ 5.60	3.50@ 5.25	3.50@ 5.25	3.50@ 4.75	3.50@ 5.25
VEALERS:					
Good-choice	9.50@ 10.50	9.50@ 10.75	7.00@ 9.00	7.00@ 9.00	7.50@ 9.50
Medium	8.50@ 9.50	8.00@ 9.50	5.50@ 7.00	5.00@ 7.00	6.00@ 7.50
Cull-common (plain)	5.00@ 8.50	3.75@ 8.00	3.50@ 5.50	3.50@ 5.00	4.00@ 6.00
CALVES, 250-500 lbs.,					
Good-choice	5.50@ 8.50	5.75@ 8.50	5.00@ 8.50	5.25@ 8.25	5.50@ 8.00
Common (plain), medium	4.50@ 5.50	3.75@ 5.75	3.50@ 5.00	3.25@ 5.50	4.25@ 5.50
Slaughter Lambs and Sheep:					
LAMBS:					
Choice	8.50@ 8.75	8.50@ 8.75	7.75@ 8.30	8.00@ 8.25	8.25@ 8.50
Good	8.00@ 8.50	8.00@ 8.50	7.25@ 7.75	7.50@ 8.00	7.75@ 8.25
Medium	7.00@ 8.25	6.75@ 8.00	6.75@ 7.25	6.75@ 7.50	6.75@ 7.75
Common (plain)	6.00@ 7.00	5.50@ 6.75	5.75@ 6.75	6.00@ 6.75	5.50@ 6.75
EWES:					
Choice	3.50@ 4.65	3.25@ 4.00	3.00@ 4.00	3.25@ 4.00	3.50@ 4.50
Common (plain), medium	2.00@ 3.50	1.75@ 3.25	2.25@ 3.00	1.75@ 3.25	2.25@ 3.50

### CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., December 3, 1936—At 22 concentration points and 9 packing plants in Iowa and Minnesota, the week's market was active. Receipts were heavy but closing trade undertone was strong. Prices compared with closes last week were mostly 30@40c higher on light and butcher hogs and 25@35c up on sows. Current prices good to choice 200 to 325 lb. hogs off truck, \$9.45@9.60, long hauls at plants \$9.70, rail deliveries \$9.85 or slightly higher; better 180 to 200 lb. hogs, \$9.15@9.50, mixed grades 160 to 180 lb., \$7.95@8.95, comparable light lights \$6.95@9.75. Bulk sows off truck, 425 lbs. down, \$8.80@9.15, best off cars \$9.25 or better.

Receipts week ended December 3, 1936:

	This week.	Last week.
Friday, Nov. 27	42,200	40,900
Saturday, Nov. 28	37,100	33,600
Monday, Nov. 30	77,000	65,900
Tuesday, Dec. 1	32,500	34,000
Wednesday, Dec. 2	34,900	39,800
Thursday, Dec. 3	42,000	Holiday

### CANADIAN LIVESTOCK PRICES

#### BUTCHER STEERS.

Up to 1,050 lbs.

Top Prices	Week ended Nov. 26.	Last week.	Same week 1935.
Toronto	\$ 6.10	\$ 6.00	\$ 6.00
Montreal	6.25	6.00	6.25
Winnipeg	6.00	6.00	6.75
Calgary	5.50	5.00	4.50
Edmonton	5.00	4.75	4.75
Prince Albert	3.75	3.50	3.50
Moose Jaw	4.00	4.00	4.75
Saskatoon	3.90	3.75	3.50

#### VEAL CALVES.

Toronto	\$ 9.00	\$ 9.50	\$10.00
Montreal	9.00	8.50	9.00
Winnipeg	7.00	6.50	7.00
Calgary	4.50	3.25	4.50
Edmonton	5.25	4.50	4.80
Prince Albert	3.25	2.50	...
Moose Jaw	4.00	4.00	5.00
Saskatoon	4.50	4.75	5.50

#### BACON HOGS.

Toronto	\$ 7.75	\$ 8.00	\$ 7.75
Montreal (1)	8.35	8.00	7.85
Winnipeg (1)	7.35	7.35	7.00
Calgary	7.15	7.15	6.85
Edmonton	7.10	7.00	7.00
Prince Albert	7.10	7.10	6.45
Moose Jaw	7.10	7.10	6.75
Saskatoon	7.10	7.10	6.40

(1) Montreal and Winnipeg hogs sold on a "fed and watered" basis. All other "off trucks."

#### GOOD LAMBS.

Toronto	\$ 9.00	\$ 8.25	\$ 8.25
Montreal	7.75	7.50	8.00
Winnipeg	7.50	7.25	7.00
Calgary	7.00	7.00	6.35
Edmonton	7.00	7.00	6.50
Prince Albert	5.75	5.75	5.25
Moose Jaw	6.25	6.25	6.00
Saskatoon	6.50	5.85	6.50

### WANT A GOOD MAN?

For good experienced men try the "Classified" page of THE NATIONAL PROVISIONER.

The National Provisioner

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 10 centers for the week ended November 28, 1936.

### CATTLE.

	Week ended Nov. 28	Prev. week.	Cor. week. 1935.
Chicago	31,276	32,531	28,008
Kansas City	20,509	28,218	21,384
Omaha	16,523	21,588	13,580
East St. Louis	18,919	20,078	25,244
St. Joseph	7,030	7,217	8,761
Sioux City	8,616	12,442	9,587
Wichita	3,603	4,617	2,325
Port Worth		9,548	8,373
Philadelphia	1,902	1,848	1,833
Indianapolis	1,551	2,267	1,700
New York & Jersey City	8,322	9,382	8,234
Oklahoma City	7,871	9,875	5,104
Cincinnati	3,213	4,265	2,848
Denver	5,234	8,050	4,215
St. Paul	9,652	13,684	9,809
Milwaukee	3,238	4,826	3,531
Total	147,408	190,536	155,096

\*Cattle and calves.

### HOGS.

Chicago	158,501	168,793	76,810
Kansas City	56,408	57,785	20,352
Omaha	53,196	55,589	14,519
East St. Louis	77,629	81,225	19,799
St. Joseph	22,061	25,033	10,764
Sioux City	35,031	38,872	8,290
Wichita	4,155	6,222	1,459
Port Worth		4,305	3,444
Philadelphia	17,805	19,971	12,764
Indianapolis	24,119	26,628	14,967
New York & Jersey City	49,085	57,280	35,019
Oklahoma City	6,025	7,717	3,122
Cincinnati	14,077	18,686	8,116
Denver	10,668	10,592	3,016
St. Paul	55,563	87,809	19,356
Milwaukee	11,111	16,682	7,541
Total	599,014	683,169	259,248

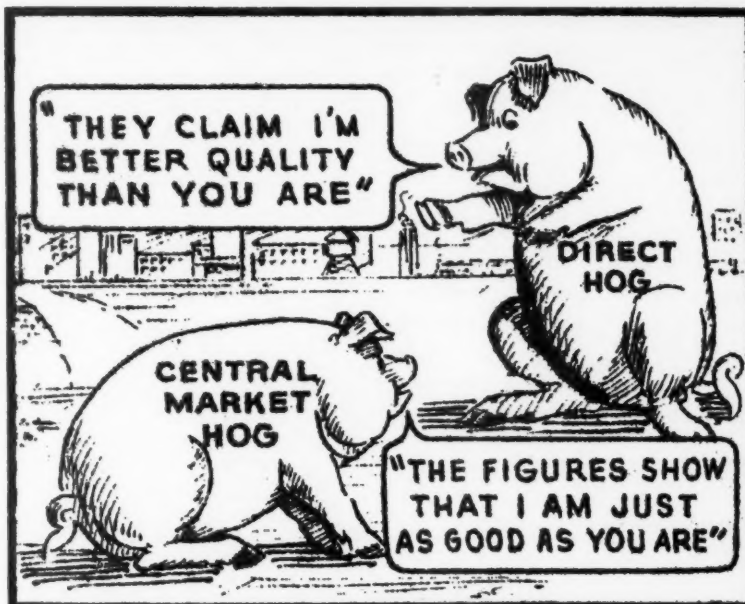
### SHEEP.

Chicago	46,540	41,919	41,164
Kansas City	16,142	18,421	15,407
Omaha	21,093	17,888	21,553
East St. Louis	12,591	15,332	10,552
St. Joseph	17,908	16,542	11,073
Sioux City	12,336	13,276	13,825
Wichita	1,645	1,590	988
Port Worth		2,821	2,413
Philadelphia	4,077	4,721	5,623
Indianapolis	1,233	2,599	3,594
New York & Jersey City	60,310	62,327	54,368
Oklahoma City	1,600	2,263	871
Cincinnati	2,155	3,326	2,602
Denver	4,682	4,845	3,126
St. Paul	20,688	29,710	13,268
Milwaukee	1,410	2,681	1,355
Total	224,470	240,261	201,782

## NEW YORK LIVE STOCK

Receipts week November 28, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,632	8,814	4,655	26,293
Central Union	1,727	1,266		11,689
New York	5,479	2,946	19,830	15,112
Total	10,837	13,026	24,485	53,094
Previous week	6,693	12,970	29,930	44,806
Two weeks ago	6,428	12,806	27,960	58,503



### WHO GETS THE GOOD HOGS?

Comparisons by the U. S. Department of Agriculture of grades of hogs shipped to central markets and delivered at country concentration points and interior packing houses show that about the same grades of hogs go to each. After classifying 186,382 hogs at 132 different markets, both central and direct, it was concluded that the percentage of good hogs received at direct markets is practically identical with that at central markets.

### RECEIPTS AT CHIEF CENTERS

Week ended November 28, 1936:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Nov. 28.	206,000	484,000	258,000
Previous week	264,000	659,000	335,000
1935	207,000	289,000	212,000
1934	176,000	498,000	216,000
1933	174,000	454,000	229,000
At 11 markets:		Hogs.	
Week ended Nov. 28.		429,000	
Previous week		570,000	
1935		225,000	
1934		445,000	
1933		384,000	
1932		524,000	

### U. S. INSPECTED HOG KILL

At 8 points week ended November 27:

	Week ended Nov. 27.	Prev. week.	Cor. week. 1935.
Chicago	158,501	168,793	76,810
Kansas City, Kansas	56,408	57,785	20,352
Omaha	53,196	52,437	16,170
St. Louis & East St. Louis	77,629	81,225	33,271
Sioux City	35,031	36,111	8,098
St. Joseph	22,061	24,562	10,987
St. Paul	58,563	87,809	28,414
N. Y., Newark and J. C.	46,667	56,995	34,136
Total	508,656	565,717	228,238

### CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 31,991 cattle, 9,931 calves, 76,346 hogs and 34,536 sheep.



## Snug and Shipshape

..with a Bemis cover riding the top

Battened down over a load of meat, a tough Bemis Truck Cover takes whatever the trip brings and comes back for more. Wear and weather just don't bother this heavy, close-knit duck cover... and the load is as safe and snug as it was in your plant.

Double thickness does double duty at the heavy strain-points. Outfit your fleet with Bemis Covers... they'll be on top for years.

## BEMIS Truck COVERS

BEMIS BRO. BAG CO. ST. LOUIS, MO.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 28, 1936, as reported to The National Provisioner:

### CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	5,461	5,900	5,023
Swift & Co.	3,690	6,930	10,890
Morris & Co.	2,347	.....	3,098
Wilson & Co.	5,132	5,174	8,196
Anglo-Amer. Prov. Co.	585	.....	.....
G. H. Hammond Co.	2,662	.....	.....
Shippers	11,135	15,586	4,897
Others	10,096	34,050	3,905
Brennan Packing Co., 2919 hogs; Agar Packing Co., 6461 hogs.	11,135	15,586	4,897
Total	41,678	6,339	79,715
Not including 733 cattle, 363 calves, 46,815 hogs and 15,368 sheep bought direct.	.....	.....	.....

### KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,406	486	2,389	2,127
Cudahy Pkg. Co.	2,298	1,272	1,172	4,744
Morris & Co.	1,473	628	.....	1,462
Swift & Co.	2,550	1,269	4,544	4,207
Wilson & Co.	2,279	967	1,183	3,492
Indpt. Pkg. Co.	1,230	.....	272	.....
Kornblum Pkg. Co.	1,230	.....	.....	.....
Others	3,248	403	2,512	110
Total	15,484	5,025	12,082	16,142
Not including 43,049 hogs bought direct.	.....	.....	.....	.....

### OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	3,522	12,065	3,072
Cudahy Pkg. Co.	4,671	8,748	5,828
Morris & Co.	965	7,111	.....
Morris & Co.	1,856	853	1,424
Swift & Co.	5,061	6,886	5,351
Others	17,547	.....	.....
Eagle Pkg. Co., 12 cattle; Grt. Omaha Pkg. Co., 85 cattle; Geo. Hoffman Pkg. Co., 27 cattle; Lewis Pkg. Co., 412 cattle; Omaha Pkg. Co., 120 cattle; John Roth & Sons, 111 cattle; So. Omaha Pkg. Co., 41 cattle; Lincoln Pkg. Co., 406 cattle; Nagle Pkg. Co., 50 cattle; Wilson & Co., 63 cattle.	.....	.....	.....
Total	17,341	42,050	15,675
Not including 250 cattle, 8,848 hogs and 4,621 sheep bought direct.	.....	.....	.....

### EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,009	1,824	2,232	5,737
Swift & Co.	4,104	2,658	3,830	5,473
Morris & Co.	1,851	137	598	.....
Hunter Pkg. Co.	1,858	798	3,031	959
Hell Pkg. Co.	.....	2,221	.....	.....
Krey Pkg. Co.	.....	4,858	.....	.....
Laclede Pkg. Co.	2,807	5,230	13,157	536
Shippers	3,458	132	30,861	422
Others	.....	.....	.....	.....
Total	16,177	10,779	62,609	13,127
Not including 2,897 cattle, 4,141 calves, 47,483 hogs and 3,000 sheep bought direct.	.....	.....	.....	.....

### ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,432	757	10,933	12,046
Armour and Co.	2,692	770	9,296	5,862
Others	929	16	1,311	502
Total	6,053	1,543	23,053	41,463
Not including 3,551 hogs bought direct.	.....	.....	.....	.....

### SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,507	390	11,129	5,096
Armour and Co.	2,571	281	11,623	3,427
Swift & Co.	2,243	270	6,220	3,813
Shippers	1,901	2	6,745	754
Others	332	13	81	.....
Total	51,107	965	35,778	13,090

### OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,744	1,237	2,265	831
Wilson & Co.	2,560	1,082	2,275	829
Others	211	13	535	.....
Total	5,515	2,332	5,075	1,660
Not including 24 cattle and 950 hogs bought direct.	.....	.....	.....	.....

### CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Son.	30	.....	187	.....
E. Kahn's Sons.	678	174	7,331	808
Lobrey Pkg. Co.	7	.....	280	.....
H. H. Meyer Pkg. Co.	16	.....	4,351	.....
J. Schlachter's Son.	106	106	44	.....
J. F. Stegner & Co.	21	.....	2,677	.....
J. F. Stegner & Co.	394	132	.....	35
Shippers	320	.....	1,064	753
Others	1,342	603	591	282
Total	2,900	1,135	16,203	2,109
Not including 341 cattle, 25 calves, 2,573 hogs and 872 sheep bought direct.	.....	.....	.....	.....

### WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,319	1,071	1,471	1,645
Dold Pkg. Co.	884	46	1,046	.....
Wichita D. B. Co.	16	.....	.....	.....
Dunn-Osterberg	88	.....	248	.....
Fred W. Dold	110	.....	.....	.....
Sunflower Pkg. Co.	56	.....	65	.....
So. West Beef Co.	18	.....	.....	.....
Total	2,491	1,117	2,830	1,645
Not including 1,325 hogs bought direct.	.....	.....	.....	.....

### DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,573	228	9,313	10,869
Armour and Co.	2,256	380	5,933	15,496
Cudahy Pkg. Co.	1,956	277	2,662	2,110
Others	1,989	167	1,815	324
Total	7,774	1,052	19,723	28,799

### ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,421	2,216	15,023	7,770
Cudahy Pkg. Co.	879	1,090	.....	.....
Swift & Co.	4,503	3,447	22,122	12,918
United Pkg. Co.	1,853	230	.....	.....
Others	1,553	226	13,965	2,258
Total	11,209	7,209	50,810	22,946
Not including 27 calves bought direct.	.....	.....	.....	.....

### MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,314	2,715	9,280	1,174
Omaha Pkg. Co., Chi.	999	.....	2,989	153
Armour and Co., Mil.	992	1,322	.....	.....
N. Y. B. D. M. Co.	40	.....	.....	.....
R. Gums & Co.	20	32	.....	25
Corkran-Hill	.....	.....	177	.....
Shippers	383	12	36	2
Others	524	416	119	191
Total	4,272	4,497	12,601	1,545

### INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingman & Co.	1,429	431	19,439	1,096
Armour and Co.	1,082	89	1,582	.....
Hilgenmeier Bros.	.....	.....	950	.....
Stumpf Bros.	.....	63	.....	.....
Meier Pkg. Co.	72	3	210	.....
Ind. Prov. Co.	23	12	203	6
Schussler Pkg. Co.	17	.....	113	.....
Maness Hartman Co.	49	.....	.....	.....
Art Wabbits	15	57	.....	.....
Shippers	1,447	1,819	16,214	12,672
Others	747	95	216	109
Total	4,881	2,506	38,990	13,887

### RECAPITULATION.

	CATTLE.	Calves.	Hogs.	Sheep.
Chicago	41,678	44,618	37,317	37,317
Kansas City	15,484	21,439	16,697	.....
Omaha*	17,341	17,341	14,121	14,121
East St. Louis	16,177	18,599	19,170	.....
St. Joseph	6,053	6,148	7,649	.....
Sioux City	51,017	12,827	11,227	.....
Oklahoma City	5,515	6,342	4,031	.....
Wichita	2,491	8,011	1,802	.....
Denver	7,774	8,270	4,602	.....
St. Paul	11,209	15,910	10,487	.....
Milwaukee	4,272	5,327	3,824	.....
Indianapolis	4,881	7,036	5,437	.....
Cincinnati	2,900	3,778	2,646	.....
Ft. Worth	.....	9,598	8,873	.....
Total	186,792	184,502	147,943	.....
*Cattle and calves.	.....	.....	.....	.....

### HOGS.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	79,715	117,839	46,665	.....
Kansas City	12,082	18,568	10,514	.....
Omaha	52,050	68,550	21,112	.....
East St. Louis	62,609	74,990	33,820	.....
St. Joseph	23,053	27,604	12,874	.....
Sioux City	35,778	49,902	12,459	.....
Oklahoma City	5,075	6,298	3,122	.....
Wichita	2,930	4,131	1,359	.....
Denver	19,723	14,070	4,811	.....
St. Paul	50,810	74,813	22,529	.....
Milwaukee	12,601	21,436	7,477	.....
Indianapolis	38,990	52,608	25,204	.....
Cincinnati	16,203	19,994	9,796	.....
Ft. Worth	.....	4,305	3,444	.....
Total	412,119	556,008	215,117	.....

### SHEEP.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	36,069	41,698	47,586	.....
Kansas City	18,421	18,421	15,407	.....
Omaha	15,675	14,429	13,598	.....
East St. Louis	13,127	18,491	11,702	.....
St. Joseph	41,463	16,747	11,106	.....
Sioux City	13,090	13,840	14,341	.....
Oklahoma City	1,660	2,263	871	.....
Wichita	1,645	1,590	988	.....
Denver	28,799	21,536	9,030	.....
St. Paul	22,946	32,305	14,717	.....
Milwaukee	1,545	4,176	1,348	.....
Indianapolis	13,887	10,268	8,106	.....
Cincinnati	2,109	4,152	1,700	.....
Ft. Worth	.....	2,821	2,413	.....
Total	208,157	202,807	152,603	.....

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

### RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 23	16,722	2,182	31,661	9,961
Tues., Nov. 24	15,485	1,876	39,056	9,880
Wed., Nov. 25	10,567	1,228	24,531	19,179
Thurs., Nov. 26	Holiday	.....	.....	.....
Fri., Nov. 27	4,804	321	29,428	11,670
Sat., Nov. 28	500	100	8,000	8,500
Total this week	48,078	6,014	132,976	53,390
Previous week	44,341	7,792	180,452	52,304
Year ago	42,876	6,826	73,096	49,622
*Two yrs. ago	45,678	8,508	132,801	60,506

\*Including 512 government cattle and 710 government calves.

### SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 23	3,097	488	2,180	1,064
Tues., Nov. 24	2,756	426	4,470	136
Wed., Nov. 25	3,043	631	5,192	741
Thurs., Nov. 26	Holiday	.....	.....	.....
Fri., Nov. 27	1,952	192	5,402	1,091
Sat., Nov. 28	200	.....	200	1,000
Total this week	11,048	1,737	15,462	5,321
Previous week	13,694	2,178	19,897	10,684
Year ago	11,051	1,417	11,029	8,481
Two years ago	12,253	1,261	9,516	13,886

Total receipts for November and year to date:

	—November—	Year—
	1936.	1935.
Cattle	190,345	170,280
Calves	30,273	31,373
Hogs	584,914	319,225
Sheep	227,574	171,578

### WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Nov. 28	\$10.40	\$ 9.45	\$ 3.75	\$ 0.00
Previous week	10.30	9.45	3.75	8.85
1935	10.10	9.60	4.40	11.15
1934	7.50	5.60	2.00	9.60
1933	5.20	3.50	2.50	6.95
1932	5.95	3.25	1.75	5.70
1931	7.35	4.30	2.10	5.50
Av. 1931-1935	\$ 7.20	\$ 5.25	\$ 2.60	\$ 7.15

### SUPPLIES FOR CHICAGO PACKERS.

	Cattle.	Hogs.	Sheep.
Week ended Nov. 28.....	37,030	117,514	47,569
Previous week .....	38,011	141,267	45,396
1935 .....	31,959	60,859	42,072
1934 .....	32,452	132,548	49,732
1933 .....	29,626	114,481	41,354
1932 .....	22,570	136,393	58,691



## HOG WEIGHTS AND COSTS

Average weight and cost of hogs at 10 principal markets, October, 1936:

	Oct., 1936.			Sept., 1936.			Oct., 1935.		
	Wt. Lbs.	Cost Per Cwt.		Wt. Lbs.	Cost Per Cwt.		Wt. Lbs.	Cost Per Cwt.	
Chicago	226	\$9.55	232	\$9.59	246	\$9.83			
East St. Louis	211	9.72	211	10.27	211	10.00			
Kansas City	209	9.22	214	9.66	220	9.54			
Omaha	207	9.04	234	9.31	259	9.14			
Sioux City	208	8.97	247	9.35	272	9.08			
South St. Joseph	209	8.21	230	9.55	234	9.44			
South St. Paul	205	9.11	221	9.51	242	9.38			
Denver	229	9.51	238	9.89	249	9.88			
Fort Worth	212	9.38	210	9.95	220	9.75			
Wichita	218	9.20	208	9.46	229	9.51			

## ST. LOUIS HOGS IN NOVEMBER

Receipts, weights and range of top prices for hogs at National Stock Yards, Ill., for November, 1936, with comparisons, reported by H. L. Sparks & Co.

	Nov., 1936.	Nov., 1935.
Receipts, No.	274,984	157,482
Average weight, lbs.	217	213
Top Prices:		
Highest	\$9.00	\$9.95
Lowest	9.00	9.25
Average cost	9.46	9.30

Quality of light hogs and pigs good. Butchers are scarce but good. It appears that there will be more hogs than were expected.

## PACIFIC COAST LIVESTOCK

Receipts during the five days ended November 27, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	5,871	3,221	725	2,705
San Francisco	1,190	15	1,325	1,390
Portland	2,675	270	5,350	1,750

DIRECTS—Los Angeles: Cattle, 84 cars; hogs, 102 cars; sheep, 53 cars. San Francisco: Cattle, 60 head; calves, 50 head; hogs, 2,875 head; sheep, 1,600 head.

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics)

### WESTERN DRESSED MEATS

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending Nov. 28, 1936	8,542	2,369	1,799
Week previous	7,471	2,511	2,389
Same week year ago	6,608	1,670	2,248
COWS, carcass			
Week ending Nov. 28, 1936	2,052	1,476	1,471
Week previous	1,591	1,726	2,354
Same week year ago	1,617	1,351	1,992
BULLS, carcass			
Week ending Nov. 28, 1936	227	584	20
Week previous	187½	793	31
Same week year ago	229	458	16
VEAL, carcass			
Week ending Nov. 28, 1936	12,400	1,797	561
Week previous	12,144	2,229	730
Same week year ago	10,107	1,680	692
LAMB, carcass			
Week ending Nov. 28, 1936	39,411	15,373	9,675
Week previous	48,642	17,958	13,403
Same week year ago	25,181	10,574	14,522
MUTTON, carcass			
Week ending Nov. 28, 1936	3,695	794	252
Week previous	3,900	1,041	827
Same week year ago	3,272	1,290	745
PORK CUTS, lbs.			
Week ending Nov. 28, 1936	2,141,425	521,323	206,512
Week previous	1,614,096	532,270	317,319
Same week year ago	1,519,481	384,253	267,882
BEEF CUTS, lbs.			
Week ending Nov. 28, 1936	356,961		
Week previous	470,628		
Same week year ago	322,536		

### LOCAL SLAUGHTERS

CATTLE, head	Week ending Nov. 28, 1936	8,322	1,902	
	Week previous	9,382	1,948	
	Same week year ago	8,234	1,898	
CALVES, head	Week ending Nov. 28, 1936	13,313	2,182	
	Week previous	13,564	2,396	
	Same week year ago	13,883	2,484	
HOGS, head	Week ending Nov. 28, 1936	40,065	17,805	
	Week previous	57,260	19,971	
	Same week year ago	35,019	12,764	
SHEEP, head	Week ending Nov. 28, 1936	60,310	4,077	
	Week previous	62,327	4,721	
	Same week year ago	54,368	5,623	

## CANADIAN INSPECTED KILL

	Oct., 1936.	10 mos., 1936.	10 mos., 1935.
Cattle	111,665	739,281	638,199
Calves	51,070	529,243	521,011
Hogs	391,890	2,739,774	2,280,640
Sheep	168,378	669,217	698,925

## BUYING HOGS

Does your hog buyer know all he should about the hogs he buys? Wouldn't "PORK PACKING," The National Provisioner's plant handbook, be a good investment for you?

**LIVE STOCK BUYERS**  
Hogs • Calves • Lambs  
**I. DUFFEY & SON CO.**  
LAGRO, INDIANA

*Order Buyer of Live Stock*  
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CD Cut-More Knives with changeable blades—  
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Superior OK reversible plates. We can furnish plates with any size holes desired from 1/8-inch up. Special designs made to order.

### TALKS ON SEASONING

by  
*H. J. Mayer*

"The Man Who Knows" DOES know. He and his associates are thoroughly familiar with the problems of the sausage kitchen and curing room. You can be sure that when you ask a MAYER representative for advice you will get sound, constructive help with your problems.

"The Man You Know"



"The Man Who Knows"

### PORK SAUSAGE

A well-known sausage maker recently asked me: "What can I do with my pork sausage? I make it from the best grade of trimmings. My formula is correct. I use good spices. But my product doesn't sell."

After careful testing, we found that although he was using good spices, his blend was not the proper one for his territory. We made up a special formula to fit his needs and the trouble disappeared and his sausage began to really SELL! The seasoning did the trick.

Why not let me check and see if I can do the same for you?

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PACKINGHOUSE  
PRODUCTS**

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#### ● PURE

Meets all state and federal pure food regulations.

#### ● HIGH TEST

... Because of this high jelly strength, it is economical to use.

#### ● TASTELESS

So that the true meat flavor is not obscured.

#### ● TRANSPARENT

so the meats can look their very best.

SWIFT & COMPANY General Offices: CHICAGO

## Up and Down the



# MEAT TRAIL

### Meat Packing 40 Years Ago

(From The National Provisioner, Dec. 5, 1896.)

Lafayette W. Fletcher, senior member of the firm of Coffin, Fletcher & Co., said to be the oldest pork packer in the country, completed 50 years of service in the pork packing business, with the beginning of the winter killing on December 1, 1896.

Armour and Company purchased a site at Middletown, N. Y. for erection of a "refrigerator building for the wholesaling of Chicago meats."

A. L. Luetgert Sausage & Packing Co., Chicago, was incorporated, with A. L. Luetgert, president; William Charles, vice-president; W. R. Charles, secretary; F. C. Mueller, treasurer.

Henry Crossman, formerly associated with East St. Louis Packing & Prov. Co., joined Morris & Co. in charge of their jobbing trade.

Joseph Schwarzschild, founder of Schwarzschild & Sulzberger Co., died in New York City on November 29, 1896, at the age of seventy years, having been active in the company he founded up to 1890.

### Meat Packing 25 Years Ago

(From The National Provisioner, Dec. 9, 1911.)

Official reports from eight chief packing centers for November, 1911, show that cattle receipts were 85,000 head less, sheep and lambs 100,000 less and hogs 660,000 more than in the same month of 1910. Fear of high costing feedstuffs was shown in the rush of hogs to market. For the first eleven months of 1911 there was a shortage of half a million head of cattle, 4½ million more hogs and a million more sheep than in the like period of 1910.

In the fiscal year ended June 30, 1911, federal inspection was operative in 936 establishments located in 255 cities; there were inspected at slaughter 52,976,948 animals.

Armour and Company reported net profits for the fiscal year 1911 of \$2,620,000 on a capital investment of \$95,000,000. The year was characterized as "the worst year in the last decade" by a well-known packer.

Cudahy Packing Co. reported profits of \$379,307 for 1911, compared with \$1,019,116 in 1910 and \$2,261,469 in 1909.

The new packing consolidation at Montreal, Can., known as Matthews, Laing, Ltd., represented a consolidation of Park Blackwell Company, Ltd., Toronto; Geo. Matthews Company, Ltd.,

Ottawa, Brantford and Peterboro, and Laing Packing & Provision Co., Montreal.

Charter for Union Stock Yards, Houston, Tex., was filed, with capital stock of \$200,000.

Swift & Company received permit to erect new branch house at Bangor, Me. Armour and Company began erection of new branch at Valdosta, Ga. S. & S. Company opened a new branch at Houston, Tex.

Le Roy Hough, vice-president and general manager, Western Meat Co., San Francisco, died at San Mateo, Cal.

"Mama," queried little Eddie, "how many ends are there to a sausage?" "Two, of course," was the reply. "That's funny," mused the little fellow, "I have bitten off three or four ends, and there are two left yet."

### Chicago News of Today

President C. B. Denman, National Live Stock Marketing Association, spoke on "Our National Problem in Meat Production and Distribution" at a meeting of the Traffic Club of Chicago on November 30.

J. and H. Bobsin Casings Co., manufacturers and processors of sausage casings, has been incorporated by H. S. Frehling, E. J. Meyer and F. A. O'Hagan.

Charles E. Snyder, editor of "Chicago Daily Drovers Journal," presented the medals awarded in the Saddle and Sirloln Club essay contest which this year was based on the subject of the "Long-Time Influence of the International Livestock Exposition."



DOG FOOD DERBY

Winners of the Wilson & Co. sales contest for Ideal dog food in a recent month at the Albany, N. Y., branch (left to right): Paddy Breen, Al Tasanari, Harley Goodspeed. Tasanari wears his Derby crown.

At the annual meeting of directors of the International Live Stock Exposition, held this week, B. H. Heide was re-elected secretary-manager for the 31st consecutive year. Henry W. Marshall, Lafayette, Ind., was re-elected president.

Wilson & Co., meat packers, are owners of the grand champion Clydesdale gelding of the 1936 International. This horse, "King," a 7-year-old, weighs 2,280 lbs. and has won four grand championships in succession.

Honor was paid to H. R. Smith, livestock commissioner of the National Live Stock Exchange for the past 20 years, when his portrait was hung in the Saddle and Sirloln Club at Union Stock Yards, Chicago, at a dinner held on Sunday, November 29. Mr. Smith has been active in tuberculosis eradication work and through the efforts he sponsored great reductions have been made in condemnations of cattle and hogs at packing houses as a result of this disease. Another portrait added to the famous gallery at the Saddle and Sirloln Club was that of Dean W. C. Coffey, University of Minnesota, who has made noted contributions to meat animal production and to development of animal types best suited to market demands.

Among livestock producers, commission men and retailers in Chicago this week for the International show and the semi-annual meeting of the National Live Stock and Meat Board, of which they are directors, were Albert K. Mitchell, Bell Ranch, N. M.; F. G. Ketner, Columbus, O.; F. R. Marshall, Salt Lake City, Utah; E. B. Spiller, Fort Worth, Tex.; R. M. Gunn, Buckingham, Ia.; J. H. Mercer, Topeka, Kan.; H. W. Farr, Greeley, Colo.; D. M. Hildebrand, Seward, Neb.; C. A. Stuart, Kansas City, Mo.; H. G. Keeney, Omaha, Neb. and O. M. Plummer, Portland Ore.

E. W. Phelps of San Francisco, Pacific Coast representative of the National Live Stock and Meat Board, was in Chicago this week attending the International and cooperating in the board's exhibit at the show.

### New York News Notes

General manager H. L. Skellinger, Wilson & Co., New York, visited Chicago during the past week, attending the International Livestock Exposition.

A. S. Vale, butter department, and J. Hafner, gelatin department, Wilson & Co., Chicago, were in New York last week.

Vice president J. P. Spang, jr., and R. H. Gifford, branch house sales de-





## MAPLEINE Makes Ham Loaf Better

HERE is an ideal flavor tonic for ham. Mapleine brings out the genuine flavor and sweetness of ham. It will not "cover up" the rich, natural flavors.

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Hams—Bacon—Sausages—Lard—Scrapple  
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**THE CUDANY PACKING CO.**

Importers and Exporters of

**Selected Sausage Casings**

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**TO SELL YOUR PRODUCTS  
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**STOKES & DALTON, LTD.**  
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**WHOLESALE MEATS**

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Choicest  
Sausage Material  
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Beef Cuts



## NEW SYSTEM Rotary Oven

Burns Any Gas

Produces Best Quality  
Loaves and Roasts at Low-  
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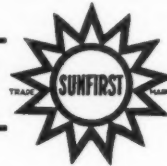
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36 loaves or 24 roasts  
60 loaves or 48 roasts  
90 loaves or 72 roasts

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**SUNFIRST**



**PAPRIKA**

Insure high quality, preserve  
bright color and add flavor  
to sausage with **SUNFIRST**

Your Spice House can supply **SUNFIRST**

**Partridge**

**PORK PRODUCTS—SINCE 1876**  
The H. H. MEYER PACKING CO.  
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**Arbogast & Bastian Company**

MEAT PACKERS and PROVISION DEALERS

WHOLESALE SLAUGHTERERS OF

**CATTLE, HOGS, SHEEP AND CALVES**

U. S. GOVERNMENT INSPECTION ALLENTOWN, PA.

**Wilmington Provision Company**

**TOWER BRAND MEATS**

Slaughterers of Cattle, Hogs,  
Lambs and Calves

U. S. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE

partment, Swift & Company, Chicago, spent a few days in New York last week.

G. L. Hoerter, quantity sales department, Armour and Company, Chicago, was in New York last week. Other visitors from Armour and Company, Chicago, included J. W. Powley, by-products division, and W. L. Kleinz, wool department.

At the special meeting of the stockholders of the New York Butchers' Calfskin Association held at the Commodore Hotel on November 30 sufficient subscriptions to new stock were taken to assure the continued operation of the association's fat rendering activities. No further consideration will be given to sale of the rendering plant acquired some time ago.

Vice president Andrew Terry and sales manager Sol Lupoff, Mongolia Importing Co., New York, returned to the United States on the s.s. Queen Mary in time to attend the banquet and reception which the company tendered to its employees and friends at the St. George Hotel, Brooklyn, on November 21. President George Terry greeted the more than 200 guests attending the affair, which commemorated the tenth anniversary of the Mongolia Company, one of the outstanding importers of sheep casings.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended November 28, 1936, were as follows: Meat—Brooklyn, 498 lbs.; Manhattan, 1,004 lbs.; Bronx, 223 lbs.; Queens, 6 lbs.; Richmond, 3 lbs.; Total, 1,734 lbs. Fish—Richmond, 3 lbs. Poultry—Brooklyn, 80 lbs.; Manhattan, 1,448 lbs.; Bronx, 107 lbs.; Queens, 37 lbs.; Total, 1,672 lbs.

See Classified page for good men.

## Countrywide News Notes

George Sellmayer, president, Sellmayer Packing Co., spoke on "The Packing Industry in Baltimore" at a recent meeting of the Baltimore, Md., Traffic Club.

Linden Packing Co. has been incorporated to operate a meat packing plant at Linden, N. J.

Gunsberg Star Kosher Sausage Co. has been formed by consolidation of Gunsberg Provision Co. and Star Kosher Sausage Co., Detroit, Mich. Headquarters of the company will be 1745 Pingree ave.

City Packing Co., Fort Smith, Okla., will open a branch house at Spiro, Okla., to make brick chili con carne and handle a line of meats.

A Memphis merchant accused of violating a Sunday "blue law" by selling wieners was dismissed after he argued that there was no difference between selling wieners and bologna.

New Albany Packing Plant, New Albany, Miss., recently began operations. Cattle and hogs are slaughtered; fresh and smoked meats and sausage are prepared in the new plant.

W. R. Corley, formerly district sales manager for Wilson & Co. at Dallas, Tex., has been transferred to Oklahoma City to become assistant to the sales manager there.

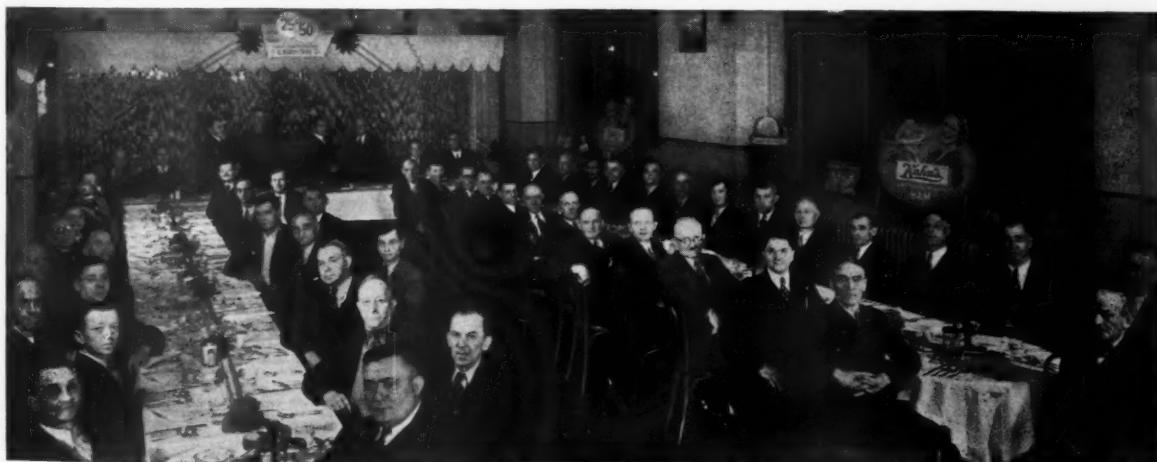
Armour and Company will reconstruct its branch house in Mobile, Alabama, which was badly damaged by fire last Labor Day. Plans provide for enlargement of beef cooler on first floor of the building, where fresh meats are displayed and sold to retail dealers. A complete sausage kitchen will be installed on the third floor. The new sausage factory will include manufacturing facilities, cook rooms, and refrigerated coolers for proper handling and storing

of sausage meat and finished product. The second and fourth floors will be for general storage and refrigeration equipment.

## KAHN VETERANS RECOGNIZED

Veteran employees of the E. Kahn's Sons Co., Cincinnati, O., of 25 to 50 years' service were entertained at a dinner recently in the company's plant dining room, at which 25 to 50 year veteran buttons awarded by the Institute of American Meat Packers were presented to them. Names of these men and their years of service are given as follows:

Otto Buerk, 56; Albert Babst, 51; Henry Blum, 30; Edward Bohart, 25; Chester Bonnalie, 27; John Broghammer, 38; Peter Bucher, 25; Abe Crawford, 25; William Diederich, 38; John Dornbach, 30; A. M. Eastman, 40; Fred Fawkes, 25; August Flick, 35; David Friedman, 25; Charles Gessner, 35; George Hertenstein, 36; Fred Herzog, 40; Louis Hirsch, 32; Ray Holden, 35; Edward Kellner, 38; Theodore Kellner, 29; Matt Klein, 27; Henry Koop, 42; John Kutcher, 29; Frank La Gory, 38; Leo J. Lewin, 26; LeRoy Lewis, 25; Elijah McCullough, 30; Edward Makowski, 25; John Montgomery, 25; Paul Nagel, 27; Hubert Neagler, 26; Frank Nicoll, 29; Charles Noble, 30; George Noll, 30; Peter Rankov, 30; Joseph Redai, 33; Albert Riess, 42; Harry Roesch, 35; Leonard Roether, 28; Thomas Rohreck, 25; Otto Rose, 38; Frank Rowas, 31; Louis Schneider, 35; Harry Schroeder, 30; George Schweigert, 25; Chas. Shappelle Sr., 35; Chas. Shappelle Jr., 30; Henry Sicking, 35; Michael Socol, 25; Harry Smith, 28; Richard Thornton, 38; Edward Vix, 25; George Vollet, 25; Anthony Wagner, 32; Joseph Weiss, 45; Geo. Williamson, 41; August Winter, 44.



### INDUSTRY VETERANS OF E. KAHN'S SONS CO. GET RECOGNITION

Fifty-eight employees of E. Kahn's Sons Co., Cincinnati, O., were presented with veteran badges at a dinner in the plant dining room. Years of service ranged from 25 to 56. Speakers' table (left to right): A. M. Eastman, supt.; A. A. Sierseveld, industrial relations manager; Albert H. Kahn, treasurer; Albert Babst, 51-year service man; Louis W. Kahn, president; Otto Buerk, 56-year service man; Louis E. Kahn, vice president; Marc Scheumann, supt.

## RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grade of other meats in mostly cash and carry stores.

	NEW YORK.				CHICAGO.			
	15, 1936.	15, 1935.	15, 1934.	15, 1933.	15, 1936.	15, 1935.	15, 1934.	15, 1933.
<b>Beef:</b>								
Porterhouse steak	.44	.45	.38	.40	.40	.36		
Sirloin steak	.38	.38	.32	.36	.37	.30		
Round steak <sup>1</sup>	.36	.36	.30	.31	.30	.26		
Rib roast, 1st 6 cuts.	.31	.32	.26	.29	.29	.24		
Chuck roast	.24	.26	.18	.21	.23	.17		
Plate beef	.16	.16	.11	.14	.15	.10		
<b>Lamb:</b>								
Legs	.27	.27	.22	.25	.27	.21		
Loin chops	.38	.38	.32	.36	.37	.30		
Rib chops	.31	.31	.27	.32	.32	.26		
Stewing	.13	.12	.10	.14	.14	.12		
<b>Pork:</b>								
Chops, center cuts	.33	.34	.26	.31	.34	.25		
Bacon, strips	.38	.42	.31	.35	.40	.29		
Bacon, sliced	.42	.46	.36	.41	.46	.35		
Hams, whole	.31	.34	.24	.29	.29	.23		
Picnics, smoked	.22	.25	.15	.22	.24	.16		
Lard	.18	.23	.16	.15	.19	.14		
<b>Veal:</b>								
Cutlets	.44	.44	.37	.36	.38	.30		
Loin chops	.37	.36	.30	.33	.31	.25		
Rib chops	.33	.30	.26	.28	.28	.22		
Stewing (breast)	.18	.17	.14	.14	.14	.10		

<sup>1</sup>Top round at New York.

## NEWS OF THE RETAILERS

Oscar Lange is opening new retail meat market at 156 Monticello ave., Jersey City, N. J.

The Great Whale, a mammoth meat center, at 4933 Hudson blvd., North Bergen, N. J., opened recently.

Biers System of Foods, Inc., opened meat market at 1535 E. Lake st., Minneapolis, Minn.

A. L. Alley Co. will add meat department to their grocery business at Roseau, Minn.

E. J. Moeller, meat dealer, sold out to F. H. Sievers, Scribner, Neb.

Copley Bros., Rocklake, N. Dak., opened meat market recently.

James Zarka, Lansing, Mich., is erecting new modern meat market at 928 So. Pine st.

John Sack, Edmore, Mich. has installed meat market in leased Michigan Dairy Produce warehouse.

Quality Market has been established by Henry C. Ripke, Sandpoint, Ia.

A. C. Louderback has sold meat market in Cashmere, Wash., to P. M. Driscoll.

R. H. Smock has engaged in meat business in Milwaukee, Wis., at 2639 W. Wisconsin ave.

New meat market will be operated by George P. Schaefer and Lester Zimmer at Seventh and Oregon sts., Oshkosh, Wis.

Harry Carothers & Son, meat business, sold out to L. M. Kittle, Maxwell, Neb.

Ervin Uteck, Sturgeon Bay, has taken over the Belinske meat market, Manitowish, Wis.

Elmer Liebe of Jamestown, has taken over management of Foster's meat store, Harvey, N. D.

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on December 3, 1936:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef:</b>				
<b>STEERS, 300-500 lbs.<sup>1</sup>:</b>				
Choice	\$16.50@18.00			
Good	13.00@16.50			
Medium	10.00@13.00		\$11.00@14.00	
Common (plain)	8.50@10.00		10.00@11.00	
<b>STEERS, 500-600 lbs.:</b>				
Prime	17.50@18.50		18.00@19.00	\$19.00@19.50
Choice	16.00@17.50		17.00@18.00	18.00@19.00
Good	13.00@16.00		14.00@17.00	15.50@18.00
Medium	10.00@13.00		11.00@14.00	12.00@15.50
Common (plain)	8.50@10.00		10.00@11.00	10.00@12.00
<b>STEERS, 600-700 lbs.:</b>				
Prime	17.00@18.00		17.50@18.50	18.50@19.00
Choice	15.50@17.00		16.00@17.50	17.00@18.50
Good	12.50@15.50		14.00@16.00	15.00@17.00
Medium	10.00@12.50	\$11.50@14.00	11.00@14.00	12.00@15.00
<b>STEERS, 700 lbs. up.:</b>				
Prime	15.50@17.00	16.50@17.50	17.00@18.00	18.00@18.50
Choice	14.50@16.00	15.50@16.50	15.50@17.00	16.50@18.00
Good	12.50@14.50	14.00@15.50	14.00@15.50	15.00@16.50
<b>COWS:</b>				
Good	9.50@10.50	10.50@11.50	10.50@12.00	10.50@12.00
Medium	9.00@9.50	9.50@10.50	9.50@10.50	10.00@10.50
Common (plain)	8.50@9.00	9.00@9.50	9.00@9.50	9.00@10.00
<b>Fresh Veal:</b>				
<b>VEAL<sup>2</sup>:</b>				
Choice	14.00@15.00	15.00@17.00	16.00@18.00	15.00@16.00
Good	12.50@14.00	13.00@15.00	14.00@16.00	14.00@15.00
Medium	11.00@12.50	11.50@13.00	12.50@14.00	12.00@14.00
Common (plain)	10.00@11.00	10.00@11.50	11.50@12.50	11.00@12.00
<b>CALF<sup>2</sup>:</b>				
Good	9.50@10.50	11.00@12.00	12.00@14.00	11.00@12.00
Medium	9.00@9.50	9.50@11.00	10.00@11.00	10.00@11.00
Common (plain)	8.50@9.00	8.50@9.50	10.00@11.00	8.00@10.00
<b>Fresh Lamb and Mutton:</b>				
<b>LAMBS, 38 lbs. down:</b>				
Choice	13.00@14.00	14.00@15.00	13.50@14.00	13.50@15.00
Good	12.00@13.00	13.00@14.00	12.50@13.50	12.50@13.50
Medium	11.00@12.00	12.00@13.00	11.00@12.50	12.00@13.00
Common (plain)	10.00@11.00	11.00@12.00	10.00@11.00	11.00@12.00
<b>LAMBS, 39-45 lbs.:</b>				
Choice	13.00@14.00	14.00@14.50	13.00@13.50	13.50@15.00
Good	12.00@13.00	13.00@14.00	12.00@13.00	12.50@13.50
Medium	11.00@12.00	12.00@13.00	10.50@12.00	12.00@13.00
<b>LAMBS, 46-55 lbs.:</b>				
Choice	11.50@12.50	12.50@13.50	11.50@13.00	12.00@13.00
Good	11.00@12.00	11.50@12.50	11.00@12.00	11.00@12.00
<b>MUTTON, Ewe, 70 lbs. down:</b>				
Good	6.50@8.00	7.00@8.00	6.50@8.00	7.00@8.00
Medium	5.50@6.50	6.00@7.00	5.50@7.00	6.00@7.00
Common (plain)	5.00@5.50	5.00@6.00	5.00@5.50	5.00@6.00
<b>Fresh Pork Cuts:</b>				
<b>LOINS:</b>				
8-10 lbs. av.	16.50@18.00	17.50@18.00	17.00@18.00	17.00@18.00
10-12 lbs. av.	16.50@18.00	17.50@18.00	17.00@18.00	17.00@18.00
12-15 lbs. av.	16.00@17.50	17.00@17.50	16.50@17.00	16.50@17.00
16-22 lbs. av.	15.50@16.00	16.00@17.00	16.00@16.50	16.00@16.50
<b>SHOULDERS, N. Y. Style, Skinned:</b>				
8-12 lbs. av.	14.50@15.50		15.00@16.00	15.00@16.00
<b>PICNICS:</b>				
6-8 lbs. av.		15.00@15.50		
<b>BUTTS, Boston Style:</b>				
4-8 lbs. av.	16.00@17.50		17.00@18.00	17.00@18.00
<b>SPARE RIBS:</b>				
Half Sheets	12.00@13.00			
<b>TRIMMINGS:</b>				
Regular	11.00@11.50			

<sup>1</sup>Includes bellers, 450 lbs. down, at Chicago.

<sup>2</sup>Includes sides at Boston and Philadelphia.

<sup>3</sup>Includes "skins on" at New York and Chicago.

## CANADIAN BEEF BRANDED

Sales of branded beef in Canada during October, 1936, totaled 1,603,302\* lbs.; those for the same month in 1935 being 3,609,084 lbs. Sales of the first brand amounted to 406,077\* lbs.; those of the second brand, 1,191,676\* lbs.

\*Does not include figures for Ontario, which were not received in time for publication.

## U. S. MEATS TO CANADA

	Oct., 1936.	10 mos., 1935.	10 mos., 1936.
Beef	1,612	79,940	492
Bacon and ham	1,301	53,180	13,744
Pork	222,359	2,338,656	396,694
Mutton and lamb	1,073	10,099	6,362
Canned meats	80,635	148,174	45,045
Lard	29	1,198	1,847
Lard compound	1,707	229,649	37,456



## MEAT AT STOCK SHOW

(Continued from page 16.)

a longer time at lower temperature and lost only 1½ lbs. and was much more attractive in appearance and reported to be more palatable.

Quantities of literature on cutting meat, on meat cookery, on meat in the reducing diet and in the diet of those who wish to gain, as well as showing the important nutritive elements of meat were distributed by attendants to the thousands of interested visitors during the week of the show.

The old idea of many parents that children should eat little or no meat was shattered by one of the displays which presented breakfast, luncheon and dinner menus for children of three different age groups. Liberal servings of meat were shown in each day's menus. All of this is said to be in line with the present-day advice of medical and nutrition authorities, who say that children need meat for building strong muscles, strong bones, red blood, healthy teeth and for supplying plenty of energy for work and play. In connection with these displays was one of recommended foods for expectant mothers, in which meat has a prominent place.

Over-weight persons as well as those just pleasingly plump showed much interest and a bit of enthusiasm in one display which illustrated the fact that one can reduce an average of ten pounds per month and have the privilege of eating meat three times a day. This display was based on studies made at Rush Medical College, Chicago, with a group of persons with weights considerably above normal.

## U. S. MEAT EXHIBITS

While the bulk of the U. S. Department of Agriculture exhibit related to farming and livestock raising problems, three phases of it were directed especially to meat. One was "U. S. beef grading and stamping for consumers," showing each of three housewives telling why she preferred a certain grade. A slide projector told in further detail services the federal meat grading and stamping service renders to the consuming public.

Two other meat exhibits related to lamb. One compared two methods of roasting legs of lamb to hold down shrinkage and cook the meat evenly. Models of legs of lamb from the same carcass and cooked under carefully controlled conditions brought out the points made. A second exhibit relating to lamb showed how the trimmed leg and the rib and shoulder cuts vary in the proportion of fat and lean they contain, also in percentage of edible meat.

Of the nine features included in the exhibit six related to the problem of combating the more common hazards of livestock farming. Practical methods were suggested of preparing against weather hazards by means of hay and straw stacks, pasture and corn crib, fod-



## 1937 STYLES IN BEEF CUTS

Here are only a few of the 1937 styles in meat cuts shown in the Meat Gallery at the International Live Stock Exposition as a part of the exhibit of the National Live Stock and Meat Board. Not only standard cuts of beef but new style cuts were shown, adaptable to any purse.

der, snow fences, baled-straw silos and a trench silo.

In the feature "drought rations" a hog raiser short of corn is shown how other feeds can be substituted. By means of charts for grains it is shown how, when corn is \$1.00 per bushel, ground wheat is worth \$1.13 a bushel as swine feed and ground barley is worth 79c. A number of feed substitutions possible for beef cattle and sheep were also listed. Other exhibits dealt with more pasture and hay on the livestock farm and steps to a more stabilized farm income.

A generous supply of the more popular farmers' bulletins were available for distribution.

## MEAT JUDGING CONTEST

Climaxing their classroom studies in all phases of the subject of meat, a student team from the University of Missouri won the title of America's meat-judging champions in the 11th annual meat judging contest at the International Live Stock Exposition. The Missourians rolled up a score of 2445 points out of a possible 2700, to lead teams from eleven other colleges and universities from the United States and Canada. They were coached by Prof. J. E. Comfort of the university's animal husbandry department.

Runner-up in the contest and only 31 points behind the champions was a team from the Ontario, Can., Agricultural College, coached by Prof. E. C. Stillwell. The Canadians scored 2414 points. The other institutions finished in the following order: Oklahoma A. & M. College, University of Nebraska, Pennsylvania State College, South Dakota State College, Massachusetts State College, Ohio State University, Kansas State College, Iowa State College, University

of Minnesota and Illinois State Normal University. The contest is conducted each year by the National Live Stock and Meat Board.

Missouri not only won the contest but also furnished the high scoring judge, James McGinness winning that high honor with 839 points out of a possible 900. In winning second high honors the Ontario team won first in judging beef, second in pork and tied for eighth in judging lamb.

The judging committee which made the awards consisted of K. F. Warner, B. F. McCarthy, A. T. Edinger, Don Slater, M. R. Foster, Harvey Huntington, all of the U. S. Department of Agriculture, and John A. Kotal, secretary of the National Association of Retail Meat Dealers.

## WILSON DAY CELEBRATED

(Continued from page 16.)

Mr. Wilson's interest in improving the livestock production of the country and developing a widening circle of producers of quality meat animals is twofold. First, he believes in this movement because of its development possibilities for better living and better citizens, and second, because it will gradually build more perfect meat production.

His interest in the latter is as a meat packer and as a livestock producer. As a packer he is well known. As a breeder of purebred cattle, hogs and horses, he is well known. But as an every-day farmer and livestock producer he is less well known, although he raises livestock extensively on his New Mexico ranch, produces the feed and finishes them for market on his farm in Iowa, and at the same time operates his internationally famous purebred livestock breeding farms at Wilson, Ill.

# CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS

Carcass Beef		Week ended Dec. 2, 1936.	Cor. week, 1935.
Prime native steers—			
400-600	18	@18½	19½ @20
600-800	17½	@18	19 @20
800-1000	17½	@18	19 @20
Good native steers—			
400-600	17	@17½	17½ @18
600-800	16½	@17	17½ @18
800-1000	16	@16½	17 @18
Medium steers—			
400-600	15½	@16	15½ @16½
600-800	15	@15½	15 @16
800-1000	15	@15½	15 @16
Heifers, good, 400-600—			
16	@16½		
Cows, 400-600—			
9½	@10		
Hind quarters, choice—			
@22			
Fore quarters, choice—			
@15			

### Beef Cuts

Steer loins, prime.	@30	unquoted
Steer loins, No. 1.	@28	@28
Steer loins, No. 2.	@27	@27
Steer short loins, prime.	@40	unquoted
Steer short loins, No. 1.	@33	@42
Steer short loins, No. 2.	@32	@37
Steer loin ends (hips).	@24	@24
Steer loin ends, No. 2.	@23	@22
Cow loins.	@16	@12
Cow short loins.	@18	@13
Cow loin ends (hips).	@15	@12
Steer ribs, prime.	@29	unquoted
Steer ribs, No. 1.	@29	@22
Steer ribs, No. 2.	@19½	@21
Cow ribs, No. 1.	@12	@10
Cow ribs, No. 2.	@10	@9
Steer rounds, prime.	@16½	unquoted
Steer rounds, No. 1.	@15½	@14½
Steer rounds, No. 2.	@15	@14
Steer chuck, prime.	@13½	unquoted
Steer chuck, No. 1.	@12	@12½
Steer chuck, No. 2.	@11½	@12
Cow rounds.	@10½	@10½
Cow chucks.	@9½	@9½
Steer plates.	@10½	@13½
Medium plates.	@10½	@13
Brinkets, No. 1.	@13	@16½
Steer navel ends.	@12	@12
Cow navel ends.	@7½	@8
Fore shanks.	@9	@9
Hind shanks.	@6	@5½
Strip loins, No. 1, bbls.	@50	@55
Strip loins, No. 2.	@45	@45
Sirloin butts, No. 1.	@27	@26
Sirloin butts, No. 2.	@18	@16
Beef tenderloins, No. 1.	@60	@60
Beef tenderloins, No. 2.	@40	@39
Rump butts.	@11½	@12½
Flank steaks.	@22	@22
Shoulder clods.	@12½	@13
Hanging tenderloins.	@12	@12
Insides, green, 6@8 lbs.	@13	@14
Outsides, green, 5@6 lbs.	@13	@12½
Knuckles, green, 5@6 lbs.	@13	@13

### Beef Products

Brains (per lb.)	@7	@9
Hearts	@10	@10
Tongues	@18	@19
Sweetbreads	@17	@20
Ox-tail, per lb.	@10	@12
Fresh tripe, plain.	@9	@10
Fresh tripe, H. C.	@11½	@12½
Livers	@19	@18
Kidneys, per lb.	@10	@11

### Veal

Choice carcasses.	14	@13	16	@17
Good carcasses.	12	@13	13	@15
Good saddles.	16	@18	17	@19
Good racks.	12	@13	12	@15
Medium racks.		@9		@11

### Veal Products

Brains, each.	@9½	@12
Sweetbreads.	@35	@34
Calf livers.	@45	@45

### Lamb

Choice lambs.	@15	@19
Medium lambs.	@13	@17
Choice saddles.	@18	@22
Medium saddles.	@16	@21
Choice fores.	@12	@16
Medium fores.	@10	@15
Lamb fries, per lb.	@20	@25
Lamb tongues, per lb.	@15	@15
Lamb kidneys, per lb.	@20	@20

### Mutton

Heavy sheep.	@6	@7
Light sheep.	@8	@8
Heavy saddles.	@10	@12
Light saddles.	@8	@10
Heavy fores.	@6	@9
Light fores.	@4	@7
Mutton legs.	@11	@13
Mutton loins.	@8	@8
Mutton stew.	@7	@7
Sheep tongues, per lb.	@12½	@12½
Sheep heads, each.	@10	@10

## Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@17½	@21½
Picnic shoulders.	@14	@17
Skinned shoulders.	@14½	@17
Tenderloins.	@30	@35
Spare ribs.	@12½	@16
Back fat.	@12	@17½
Boston butts.	@17½	@19
Boneless butts, cellar		
trims, 2@4	@23	@24
Hocks.	@10	@13
Tails.	@12	@15
Neck bones.	@4½	@6
Slip bones.	@13	@14
Blade bones.	@11	@14
Pigs' feet.	@5	@6
Kidneys, per lb.	@9	@10
Livers.	@9½	@12
Brains.	@8	@11
Ears.	@6	@8½
Snouts.	@8	@11
Heads.	@8	@11
Chitterlings.	@7	@8½

## DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons.	@25
Country style sausage, fresh in link.	@20½
Country style sausage, fresh in bulk.	@18½
Country style sausage, smoked.	@22½
Frankfurters, in sheep casings.	@22
Frankfurters, in hog casings.	@20½
Bologna in beef middles, choice.	@16½
Bologna in beef middles, fresh in link.	@17½
Live sausage in beef rounds.	@18½
Liver sausage in hog bungs.	@17½
Smoked liver sausage in hog bungs.	@18½
Head cheese.	@17½
New England luncheon specialty.	@21½
Mixed luncheon specialty, choice.	@18½
Tongue sausage.	@27
Blood sausage.	@16
Souse.	@18½
Polish sausage.	@22½

## DRY SAUSAGE

Cervelat, choice, in hog bungs.	@39
Thuringer cervelat.	@19½
Farmer.	@26
Holsteiner.	@24
B. C. Salami, choice, in hog bungs.	@33
Milano salami, choice in hog bungs.	@36
B. C. salami, new condition.	@20½
Frissies, choice, in hog middles.	@35
Genoa style salami, choice.	@43
Pepperoni.	@31
Mortadella, new condition.	@19
Capicola.	@46
Italian style hams.	@37
Virginia hams.	@42

## SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings.	11	@11½
Special lean pork trimmings.		@15
Extra lean pork trimmings.	15½	@16
Pork cheek meat.		@9½
Pork livers.	7	@10
Native boneless bull meat (heavy).		@10½
Shank meat.		@9½
Boneless chucks.		@9½
Beef trimmings.		@8½
Beef cheeks (trimmed).		@8
Dressed canners, 350 lbs. and up.		@7½
Dressed cutter cows, 400 lbs. and up.		@7½
Dr. bologna bulls, 600 lbs. and up.		@8½
Pork tongues, canner trim, S. P.		@12½

## SAUSAGE IN OIL

Bologna style sausage, in beef rounds—	
Small tins, 2 to crate.	\$5.75
Frankfurt style sausage, in sheep casings—	
Small tins, 2 to crate.	\$7.50
Smoked link sausage, in hog casings—	
Small tins, 2 to crate.	\$6.75

## BARRELED PORK AND BEEF

Mess pork, regular.	@29.00
Family back pork, 24 to 34 pieces.	@30.00
Family back pork, 35 to 45 pieces.	@29.00
Clear back pork, 40 to 50 pieces.	@26.00
Clear plate pork, 25 to 35 pieces.	@21.50
Bean pork.	@26.00
Brisket pork.	@28.50
Plate beef.	@18.50
Extra plate beef, 200-lb. bbls.	@19.00

## VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$20.50
Lamb tongue, short cut, 200-lb. bbl.	\$1.50
Regular tripe, 200-lb. bbl.	17.50
Honeycomb tripe, 200-lb. bbl.	20.00
Pocket honeycomb tripe, 200-lb. bbl.	21.00

## DRY SALT MEATS

Clear bellies, 14@16 lbs.	@16½
Clear bellies, 18@20 lbs.	@16½
Rib bellies, 25@30 lbs.	@16½
Fat backs, 10@12 lbs.	@11½
Fat backs, 14@16 lbs.	@12
Regular plates.	@12½
Jowl butts.	@11½

## WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment	
Fancy skd. hams, 14@16 lbs., parchment	24½ @25½
paper.	@27
Standard reg. hams, 14@16 lbs., plain.	@24
Picnics, 4@8 lbs., short shank, plain.	@19
Picnics, 4@8 lbs., long shank, plain.	@19
Fancy bacon, 6@8 lbs., parchment paper.	@28
Standard bacon, 6@8 lbs., plain.	@24
No. 1 beef ham sets, smoked	
Insides, 8@12 lbs.	@30
Outsides, 5@8 lbs.	@28
Knuckles, 5@8 lbs.	@27
Cooked hams, choice, skin on, fattened.	@38
Cooked hams, choice, skinless, fattened.	@42
Cooked picnics, skin on, fattened.	@27
Cooked picnics, skinned, fattened.	@28

## LARD

Prime steam, cash, Bd. Trade.	@12.57½
Prime steam, loose, Bd. Trade.	@11.97½
Refined lard, tierces, f.o.b. Chgo.	@13½
Kettle rend. tierces, f.o.b. Chgo.	@14
Leaf, kettle rendered, tierces,	
f.o.b. Chicago.	@14½
Neutral, in tierces, f.o.b. Chicago.	@14½
Compound, veg., tierces, c.a.f.	@12

## OLEO OIL AND STEARINE

Extra oleo oil.	11½ @12
Prime No. 2 oleo oil.	11 @11½
Prime oleo stearine, edible.	9½ @9½

## TALLOW AND GREASES

Edible tallow.	9 @9½
Prime packers' tallow.	7½ @8
No. 1 tallow, 10% f.f.a.	7½ @7½
Special tallow.	7½ @7½
Choice white grease.	8½ @9½
A-White grease, maximum 4% acid.	8 @8½
B-White grease, maximum 5% acid.	7½ @8½
Yellow grease, 10@15%.	7½ @7½
Brown grease, 40% f.f.a.	6½ @7

## ANIMAL OILS

Prime Edible.	@15½
Prime Inedible.	@12½
Headlight Burning.	@12½
Prime W. S.	@12½
Extra W. S.	@12
Extra Lard Oil.	@11½
Extra No. 1.	@11
No. 1 Lard Oil.	@10½
No. 2 Lard Oil.	@10½
Acidless Tallow Oil.	@10½
20° Neatsfoot.	@12
Pure Neatsfoot.	@12
Special Neatsfoot.	@12
Extra Neatsfoot.	@11½
No. 1 Neatsfoot.	@11
Oil weighs 7½ lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.	

## VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	
Valley points, prompt.	@8½
White deodorized, in bbls., f.o.b. Chgo.	11 @11½
Yellow, deodorized.	11 @11½
Soap stock, 50% f.f.a. f.o.b. mills.	2 @2½
Soya bean oil, f.o.b. mills.	8.62½ @8.75
Corn oil, in tanks, f.o.b. mills.	@9
Coconut oil, sellers' tanks, f.o.b. coast.	6½ @7½
Refined in bbls, f.o.b. Chicago.	@13½

## OLEOMARGARINE

(F. O. B. CHICAGO.)

White domestic vegetable margarine....	@16
White animal fat margarine, in 1 lb. cartons, rolls or prints.	@15½
Nut, 1-lb. cartons.	@13
Puff paste (water churned).	@14½
(milk churned).	@15

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

## CURING MATERIALS

	Cwt.	Sacks.
Nitrite of soda (Chgo. w'hae stock):		
1 to 4 bbls. delivered in Chicago.	\$9.40	
5 or more bbls. delivered in Chicago.	9.25	
Salt peter, 1 to 4 bbls. f.o.b. N.Y.:		
Dbl. refined granulated.	6.25	6.15
Small crystals.	7.25	7.15
Medium crystals.	7.02 1/2	7.50
Large crystals.	7.75	7.75
Dbl. red. gran. nitrate of soda.	8.00	8.25
Salt, per ton, in minimum car of 80,000		
lbs. only, f.o.b. Chicago:		
Granulated.	\$ 6.996	
Medium, undried.	9.496	
Medium, dried.	9.996	
Rock.	6.752	
Sugar—		
Raw, 96 basis, f.o.b. New Orleans.	@3.83	
Second sugar, 90 basis.	None	
Standard gran., f.o.b. refiners (2%).	@4.80	
Packers' curing sugar, 100 lb. bags,		
f.o.b. Reserve, La., less 2%.	@4.30	
Packers' curing sugar, 250 lb. bags,		
f.o.b. Reserve, La., less 2%.	@4.20	
Dextrose, in car lots, per cwt.	@3.72	

## SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime.	17 1/2	19
Beffited.	18	19 1/2
Chili Pepper, Fancy.	17	21 1/2
Chili Powder, Fancy.	22	21
Cloves, Amboy.	22	26
Madagascar.	17 1/2	20 1/2
Zanzibar.	17	19 1/2
Ginger, Jamaica.	17	19 1/2
African.	16	17 1/2
Mace, Fancy Banda.	68	73
East India.	63	68
E. I. & W. I. Blend.	62	62
Mustard Flour, Fancy.	22 1/2	22 1/2
No. 1.	15	15
Nutmeg, Fancy Banda.	25	25
East India.	20 1/2	20 1/2
E. I. & W. I. Blend.	19	19
Paprika, Extra Fancy.	26 1/2	26 1/2
Fancy.	26	26
Hungarian.	26 1/2	26 1/2
Peppino Sweet Red Pepper.	26 1/2	26 1/2
Pimlico (220-lb. bbls.).	28 1/2	28 1/2
Pepper, Cayenne.	21 1/2	21 1/2
Red Pepper, No. 1.	19	19
Pepper, Black Alepp.	10	11 1/2
Black Lampong.	6	7 1/4
Black Tellicherry.	10 1/2	12
White Java Muntok.	10	12 1/2
White Singapore.	12	12
White Peppers.	11 1/2	11 1/2

## SEEDS AND HERBS

	Whole.	Ground.
	Per lb.	Per lb.
Caraway Seed.	10	12
Celery Seed, French.	22	26
Cominos Seed.	12	14 1/2
Coriander Morocco Bleached.	8	8 1/2
Coriander Morocco Natural No. 1.	9 1/2	11
Mustard Seed, Cal. Yellow.	9	11
American.	8	10
Marjoram, French.	21	25
Oregano.	12 1/2	15
Sage, Dalmation Fancy.	9 1/2	11 1/2
Dalmation No. 1, Fancy.	9	10 1/2

## SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 180 pack.	@.16
Domestic rounds, 140 pack.	@.28
Export rounds, wide.	@.39
Export rounds, medium.	@.25
Export rounds, narrow.	@.05
No. 1 weasands.	@.05
No. 2 weasands.	@.03 1/2
No. 1 bungs.	@.13
No. 2 bungs.	@.09
Middles, regular.	@.30
Middles, select, extra wide, 2 1/2 in.	@.45
and over.	@.75
Dried bladders:	
12-15 in. wide, flat.	.70
10-12 in. wide, flat.	.60
8-10 in. wide, flat.	.45
6-8 in. wide, flat.	.25
Hog casings:	
Narrow, per 100 yds.	2.45
Narrow, special, per 100 yds.	2.35
Medium, regular.	2.25
Wide, per 100 yds.	1.50
Extra wide, per 100 yds.	1.25
Export bungs.	.25
Large prime bungs.	.19
Medium prime bungs.	.18
Small prime bungs.	.09 1/2
Middles, per set.	.18
Stomachs.	.08

## COOPERAGE

Ash pork barrels, black hoops.	\$1.35 @1.37 1/2
Ash pork barrels, galv. hoops.	1.42 1/2 @1.45
Oak pork barrels, black hoops.	1.25 @1.27 1/2
Oak pork barrels, galv. hoops.	1.32 1/2 @1.35
White oak ham tierces.	2.17 1/2 @2.20
Red oak lard tierces.	1.92 1/2 @1.95
White oak lard tierces.	2.02 1/2 @2.05

# NEW YORK MARKET PRICES

## LIVE CATTLE

Steers, medium to good.	\$ 9.75 @10.00
Steers, medium.	8.75 @ 9.50
Cows, good.	6.00 @ 6.25
Cows, common to medium.	4.75 @ 5.50
Bulls, sausage.	4.25 @ 5.75

## LIVE CALVES

Vealers, choice.	\$ @13.00
Vealers, good.	11.00 @12.50
Calves, good.	@ 7.25
Calves, medium.	6.00 @ 7.25

## LIVE LAMBS

Lambs, good to choice.	\$ 9.75 @ 9.85
Sheep, ewes, good to choice.	3.50 @ 4.50

## LIVE HOGS

Hogs, good to choice, 192 lbs.	\$ @10.05
--------------------------------	-----------

## DRESSED BEEF

### City Dressed.

Choice, native, heavy.	18 @19
Choice, native, light.	19 @20
Native, common to fair.	16 1/2 @17 1/2

### Western Dressed Beef.

Native steers, 800 @800 lbs.	17 1/2 @18 1/2
Native choice yearlings, 440 @600 lbs.	18 @19
Good to choice heifers.	15 @16
Good to choice cows.	13 @14
Common to fair cows.	11 @12
Fresh bologna bulls.	11 @11 1/2

## BEEF CUTS

	Western	City
No. 1 ribs.	21 @23	22 @24
No. 2 ribs.	19 @20	20 @21
No. 3 ribs.	17 @18	17 @19
No. 1 loins.	36 @30	28 @32
No. 2 loins.	23 @25	24 @27
No. 3 loins.	18 @21	21 @23
No. 1 hinds and ribs.	19 @21	19 @21
No. 2 hinds and ribs.	17 @18 1/2	17 1/2 @18 1/2
No. 1 rounds.	@16	@16
No. 2 rounds.	@15	@15
No. 3 rounds.	@14	@14
No. 1 chucks.	@17	@17
No. 2 chucks.	@16	@16
No. 3 chucks.	@15	@15
Bolognas.	11 @12	11 @12
Rolls, reg. 6 @8 lbs. av.	23 @25	23 @25
Rolls, reg. 4 @6 lbs. av.	18 @20	18 @20
Tenderloins, 4 @6 lbs. av.	50 @60	50 @60
Tenderloins, 5 @6 lbs. av.	50 @60	50 @60
Shoulder clods.	12 @14	12 @14

## DRESSED VEAL

Good.	14 @15
Medium.	13 @14
Common.	11 @13

## DRESSED SHEEP AND LAMBS

Lambs, prime to choice.	15 @16
Lambs, good.	14 @15
Lambs, medium.	13 @14
Sheep, good.	7 @10
Sheep, medium.	5 @7

## DRESSED HOGS

Hogs, good and choice (90-140 lbs.)	\$14.25 @15.25
-------------------------------------	----------------

## FRESH PORK CUTS

Pork loins, fresh, Western, 10 @12 lbs.	17 @18
Pork tenderloins, fresh.	33 @34
Pork tenderloins, frozen.	30 @32
Shoulders, Western, 10 @12 lbs. av.	15 @16
Butts, regular, Western.	17 @18
Hams, Western, fresh, 10 @12 lbs. av.	20 @21
Picnic hams, West. fresh, 6 @8 lbs. av.	15 @16
Pork trimmings, extra lean.	17 @18
Pork trimmings, regular 50% lean.	13 @13 1/2
Spareribs.	13 @14

## SMOKED MEATS

Regular hams, 8 @10 lbs. av.	23 1/2 @24
Regular hams, 10 @12 lbs. av.	23 1/2 @24
Regular hams, 12 @14 lbs. av.	23 1/2 @24
Skinned hams, 10 @12 lbs. av.	25 1/2 @26
Skinned hams, 12 @14 lbs. av.	26 @27
Skinned hams, 16 @18 lbs. av.	25 1/2 @26
Skinned hams, 18 @20 lbs. av.	25 @26
Picnics, 4 @6 lbs. av.	18 @19
Picnics, 6 @8 lbs. av.	18 @19
City pickled bellies, 8 @12 lbs. av.	22 @24
Bacon, boneless, Western.	26 @27
Bacon, boneless, city.	26 @27
Rollettes, 8 @10 lbs. av.	21 @22
Beef tongue, light.	21 @22
Beef tongue, heavy.	23 @24

## FANCY MEATS

Fresh steer tongues, untrimmed.	14c a pound
Fresh steer tongues, 1 c. trimmed.	28c a pound
Sweetbreads, beef.	35c a pound
Sweetbreads, veal.	70c a pair
Beef kidneys.	12c a pound
Mutton kidneys.	4c each
Livers, beef.	29c a pound
Oxtails.	16c a pound
Beef hanging tenders.	23c a pound
Lamb fries.	12c a pair

## BUTCHERS' FAT

Shop fat.	@3.25 per cwt.
Breast fat.	@3.75 per cwt.
Edible suet.	@5.25 per cwt.
Inedible suet.	@4.25 per cwt.

## GREEN CALFSKINS

	5-9 9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 Veals.	22	2.30	2.40	2.45
Prime No. 2 Veals.	21	2.10	2.20	2.25
Buttermilk No. 1.	19	2.00	2.10	2.15
Buttermilk No. 2.	18	1.85	1.95	2.00
Branded Gruby.	11	1.10	1.25	1.30
Number 3.	11	1.10	1.25	1.30

## BONES AND HOOF

	Per ton.
Round shins, heavy.	\$75.00
light.	60.00
Flat shins, heavy.	60.00
light.	55.00
White hoofs.	75.00
Black and striped hoofs.	40.00

## PRODUCE MARKETS

### BUTTER.

	Chicago.	New York.
Creamery (92 score).	@32 1/2	@33 1/2
Creamery (90-91 score).	32 @32 1/2	33 @33 1/2
Creamery firsts (88-89 score).	30 1/2 @31 1/2	32 @32 1/2

### EGGS.

Extra firsts.	@33 1/2
Firsts, fresh.	@32
Standards.	35 1/2 @36 1/2

### LIVE POULTRY.

Fowls.	9 @16 1/2	14 @23
Broilers.	11 @19	12 @21
Chickens, under 4 lbs.	12 1/2 @14	12 @18
Chickens, 4 lbs. and up.	14 1/2 @15	12 @18
Turkeys.	12 @17	15 @23
Ducks.	9 @13	13 @16
Geese.	8 @12	12 @15

### DRESSED POULTRY.

Chickens, 31-42, fresh.	@18
Chickens, 43-54, fresh.	17 1/2 @18 1/2
Chickens, 55 & up, fresh.	19 1/2 @22
Fowls, 31-47, fresh.	14 1/2 @17
48-59, fresh.	18 1/2 @21
60 and up, fresh.	@22
Turkeys, fresh.	15 @21
Ducks, fresh.	11 @12
Geese, fresh.	10 @14

## BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter at Chicago, New York, Boston, Philadelphia and San Francisco, week ended November 28, 1936:

	Nov. 20.	21.	23.	24.	25.	26.
Chicago.	33	33	33	33	33 1/2	Holiday
N. Y.	34	34	34	34 1/2	34 1/2	"
Boston.	34 1/2	34 1/2	34 1/2	35	35	"
Phila.	34 1/2	34 1/2	34 1/2	35	35	"
San Fran.	33 1/2	33 1/2	34 1/2	34	34	"

Wholesale prices carlots—fresh & centralized—90 score at Chicago:

32 1/2	32 1/2	32 1/2	32 1/2	32 1/2	Holiday
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last — Since Jan. 1 — 1936.	1935.
Chicago.	24,575	28,831	12,960	2,871,134
N. Y.	32,777	36,037	22,222	3,112,392
Boston.	12,142	14,732	1,062,562	1,094,957
Phila.	10,204	17,443	1,090	966,248

Total 70,698 97,043 56,417 8,012,336 8,191,834

Cold storage movement (lbs.):

	In	Out	On hand	Same week day last year.
Nov. 26.				
Nov. 27.				
Chicago.	122,771	319,951	21,302,963	31,366,337
New York.	653,378	271,672	12,357,819	8,272,229
Boston.	32,950	15,596	2,282,625	3,387,498
Phila.	44,040	14,017	1,565,524	1,906,523
Total	853,139	621,236	37,518,922	44,932,584



# Classified ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

## Men Wanted

### Working Foreman

Wanted, working foreman for small plant. Must have knowledge of killing beef, hogs; cutting and curing of pork products. Good salary for right man willing to work. Weiss Packing Company, Maysville, Ky.

### Meat Canning

Man to develop meat canning department. Must know both production and merchandising, have creative ability and be sales minded. Give full particulars of experience. W-583, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Chemist

Meat packing company has a position for a graduate chemist whose major experience has been in the meat packing field. All applicants are requested to give complete information regarding themselves in their reply. W-566, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

### Beef Man

To manage an eastern beef killing plant. Must know how to buy cattle, and supervise killing operations. Also must know dressed beef, cutting operations and beef selling. Give experience and references. W-567, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

## Position Wanted

### Salesman

Age 40. 14 years packinghouse experience. Successful record on sales and route building. Can get results from men. W-584, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Salesman, Executive

Available now, salesman and executive, experienced in managing packers' manufacturing branches and small packing plant. Can sell and direct sales of full line. Age 52. W-575, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Superintendent

Many years experience, both large and small plants. Thorough knowledge of all beef and pork operations, curing, sausage manufacturing, tank room, both wet and dry rendering. Capable of taking complete charge, relieve owner of all detail. Furnish evidence of successful record. Reliable references. W-580, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Meat Processing

Meat processing expert with practical and technical experience in plant control, specializing in meat canning, will be available January 1. Graduate chemist with 4 years' plant experience. W-581, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Miscellaneous

### Packing Plant

Modern, going concern. Killing only beef, veal and lamb. Annual cattle kill 12,000. Located in midwest city. 800,000 population. Government inspection. FS-565, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Mfg., S.P. and Refining Depts.

For rent, brick building 10,000 sq. ft. R.R. spur, corrals, plenty cooler space, steam, refrigeration, water, gas and power. Fully equipped. Suitable for canning. Located in a going plant now slaughtering 1,800 cattle, 1,500 veal monthly. Ripe for S.P. acct. Real deal right party. Owner 3301 East Vernon Ave., Los Angeles, Calif.

## Equipment Wanted

### Miscellaneous Equipment

Wanted, retorts, mixers and an M & S corn filler. W-562, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Equipment for Sale

### Absolute Auction Sale

Tues. December 15, 1936, 1:30 P. M.  
Shauers Garage—Metropolitan & Morgan Aves., Brooklyn, N. Y.  
Phones: Juniper 5-3279  
Stagg 2-3605

White and Chevrolet trucks. All 1-1½-2 ton refrigerator bodies. Excellent running condition. Suitable for provisions, meats, ice cream, dairy products. Trucks can be inspected on premises entire week before sale. H. G. Shonzeit, Auctioneer, 261 Bway., New York City.

## Equipment for Sale

### Sausage Grinder and Mixer

Used less than 30 days. Complete working outfit; grinder, mixer, motors and metal buggy truck, 750 lb. capacity. For sale in Chicago at your price if sold now. FS-585, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Curing Vats

For sale, quantity of standard curing vats \$3.00 each F.O.B. eastern shipping point. FS-576, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

### Used Equipment for Sale

Two 4 ft. x 9 ft. Mechanical Mfg. Co. Lard Rolls; two 6 ft. x 40 ft. Direct-Heat Rotary Dryers; one Albright-Nell 2½ ft. x 5 ft. Jacketed Dryer; 3 Bartlett & Snow Jacketed Digesters or Tankage Dryers; 2 No. 1 Anderson Oil Expellers; 1 No. 3 CV Mitts & Merrill hog; one 24 in. x 20 in. Type "B" Jeffrey Hammer Mill; one 24 in. x 18 in. Gruender hammer mill; 2 Jay-Bee Hammer Mills, No. 2, No. 3, for Cracklings; Two Mechanical Mfg. Co. Double Arm Meat Mixers; 1 Hottmann Twin Screw Cutter and Mixer; 1 Buffalo No. 23 Silent Cutter; 1 No. 41 Enterprise Meat Chopper; 1 Boss No. 186 meat chopper. Miscellaneous: Cutters, Grinders, Melters, Cookers, Rendering Tanks, Hydraulic Presses; Kettles, Pumps, etc. What have you for sale? Send us a list.  
CONSOLIDATED PRODUCTS COMPANY  
14-19 Park Row, New York, N. Y.  
Shops and Plant:  
331 Doremus Ave., Newark, N. J.

### Packinghouse Equipment

Used but in good condition:  
6 No. 8 Sturtevant Blowers with 12" discharge.  
3 6 x 4 x 6 Duplex Inserted Liner Type Steam Pumps.  
28 Brecht Lard Drums. Made of Galv. Steel with iron hoops, 24 in. diam. x 30 in. long.  
50 Hogheads or curing vats. Made of wood with iron hoops, 36 in. diam. x 42 in. long.  
1 24-ton capacity Frick Ice Machine. Complete with steam engine, ammonia receiver, double pipe condenser, freessing tank, freessing cans, overhead crane and American Marsh brine pump.  
Also Boilers, Pumps, Water Softener, Feed Water Heater, Scales, Hydraulic Press, Lard Cooking Tank, Tallow Cooking Tanks, Ham Cooking Kettle and other items.  
For full particulars, descriptions and prices, write to:  
GEORGE H. ALTEN  
P. O. Box 426 Lancaster, Ohio

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*Straight and Mixed Cars  
of Beef and Provisions*

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Main Office and Packing Plant  
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## THE E. KAHN'S SONS CO.

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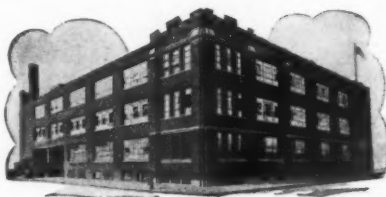
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203 S. Liberty St., Annex, Winston Salem

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Certified Casing Color

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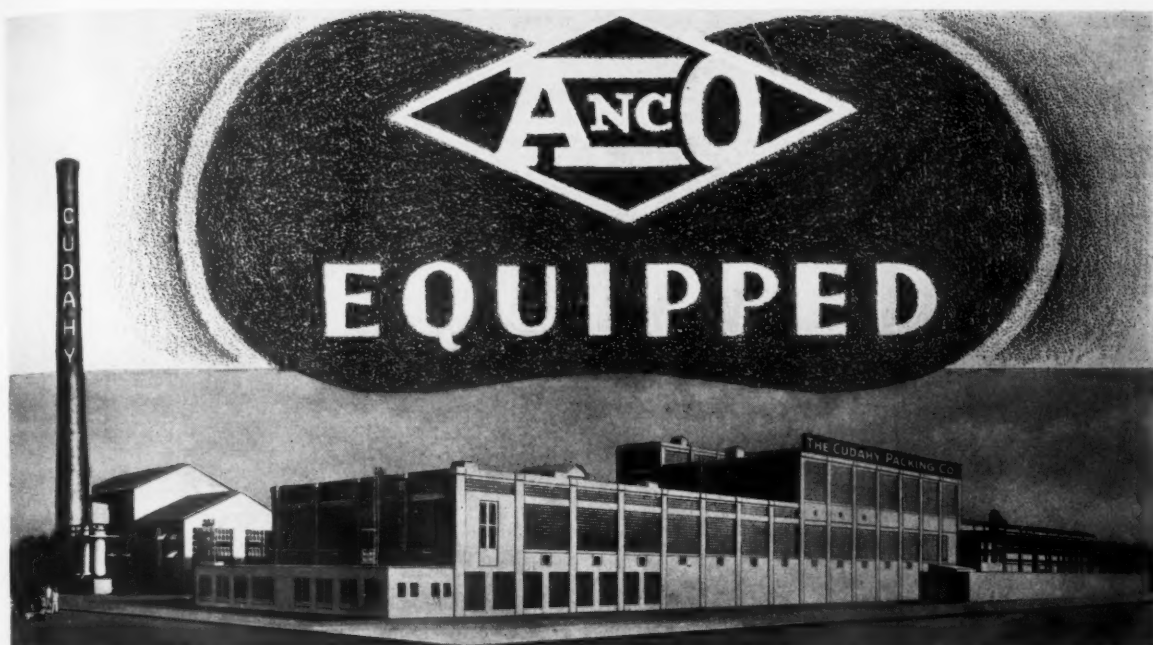
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